# Brockton Hospital Cook Book 1910



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#### 1910 EDITION

## The Brockton Hospital COOK BOOK



"Better than the Best."

CONTAINS OVER SIX HUNDRED VALUABLE LOCAL COOKING RECIPES NOT IN THE 1906 EDITION.



PUBLISHED BY

The Brockton Hospital Ladies' Aid Association 1910.

To the many friends of the Brockton Hospital and of the Hospital Ladies' Aid Association, who have so kindly responded to our appeals and assisted in immuerable ways since our organization, this book is most gratefully dedicated, with the hope that the future may be even better than the past.





## Yº EDITOR SAYS





HE first part of the Brockton Hospital Cook Book, 1906 Edition, we believe, was the best publication of the kind ever issued in New England. The success of that publication has led to the issuance of this 1910 Edition, which is substantially entirely separate and distinct, so far as the recipes are concerned, from the first part, and we feel confident that those who pur-

chase this book will be satisfied that nothing better in the cook book line was ever issued in Plymouth County.

The members of the Ladies' Aid of the Brockton Hospital have put in a great deal of work in an endeavor to provide the cooks with a book that shall not only be of untold value to them, but shall be of financial value to the Brockton Hospital. Every cent received for the first thousand books goes directly to the treasury of the Ladies' Aid, and that means that every cent goes to the benefit of the Hospital itself.

The Brockton Hospital is an institution established and conducted for the benefit of all the people of Brockton, regardless of age, race, sex or color, and the sale of this book is meant to help along this philanthropic object.

There is not one cent paid to any person who asks you to buy this book for the benefit of the Brockton Hospital, and so we ask you to remember that the one who is trying to sell you this book is trying to help along a good cause, and that the only pay she gets is the consciousness of a good work for a good cause conscientiously performed.

We are pleased to be able to assist in the production of so excelcellent a cook book for so worthy a cause, and if anyone purchasing this book is not fully satisfied that she gets more than the worth of her money, the book can be returned, and the entire amount paid for it will be refunded without question.

It is always a pleasure to help along a good cause, and the Brockton Hospital is certainly that. What little work the editor has done has been to help along the cause, whether it should or should not rebound to his personal benefit.

YE EDITOR, per G. C. H.



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## CASH vs. CREDIT



EARS ago, when Brockton was a small unpretentious town, when all its merchants knew all of their customers personally, the size of their families, and their financial condition, and their moral characters, such a thing as a strictly cash store was practically unknown. At that time individual sales were larger, the price was higher, and the customer was given practically his own time in which to pay the bill. As Brockton has grown larger, its population has changed somewhat, until it is practically impossible for any large dealer to be well acquainted with all of his customers. One result of this has been the establishment of cash stores, where the individuality of

the customer counts but little, where his credit is not questioned, as

the method of doing business requires spot cash.

The size of these cash stores and the amount of business which they do, shows conclusively that the people believe they can get more for the same money by paying cash than they can by receiving credit. There are reasons for all this, and reasons why a man who sells for cash can sell cheaper, or give more for the money than can the man who gives credit. Admitting that every customer pays his bill sometime, it is plain to every one that the length of time taken in which to pay the bill costs just so much interest money, and that interest money, generally, in a business the size of the This is Holmes' Coal Business would amount to some thousands of dollars in a year. addition to this, giving credit requires additional office help, and additional expense in keeping the accounts, so that it is only a fair proposition that the man who gets credit should pay twenty-five cents a ton more for coal than the man who pays spot cash, and this is based on the assumption (sometimes incorrect) that every one who gets trusted will pay his bill.

For a great many years we have adhered very closely to the spot cash principle of doing the coal business, and for the purpose of expediting business, we have habitually given some little souvenir to all customers who pay cash at the time they order their coal. These souvenirs, as a general thing, cost us much less than the actual cost would be of opening an account with a customer. Many and useful things which we give, or have been giving, are lead pencils, court plaster, pocket mirrors, packs of needles, envelope openers and rules,

book marks, and sometimes even coal hods and cook books.

On all of these things will be found words of good advice as to the proper place to purchase coal. The plan seems to meet with general favor, as shown by our steadily increasing trade. expressed in the words, "A Square Deal." Our platform is

We mean to deliver the best coal that money will buy at the lowest price at which a fair profit can be obtained, and any coal not perfectly satisfactory will be promptly taken out and replaced by other coal or the money. THIS IS HOLMES', 58 Main St.

## The Brockton Hospital

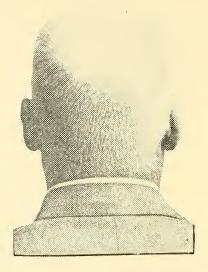
Is not a private institution, but belongs equally to all the people, and it is managed and directed by a band of public-spirited men and women who get absolutely nothing out of it but the satisfaction of having done their best to save life and relieve suffering. The more liberal the monied people are, the more lives can be saved and more suffering relieved.

The Hospital Ladies' Aid Association is the most valuable single adjunct of the Hospital, and every cent that goes into the Association's treasury, whether from the sale of cook books or other sources, goes directly to the benefit of the Hospital. The sale of the 1906 Cook Book netted the treasury over \$450, and it is hoped that this, the 1910 edition, will be still more successful.

Too much praise cannot be given Mrs. C. C. Merritt and her devoted band of fellow workers on this little book. No one; who has not had experience, has any idea of the vast quantity of work demanded for the proper production of a work of this kind, and every purchaser of this book is helping along the good cause. A public institution, privately managed, should be absolutely free of all taint of inefficiency, graft, incompetency and favoritism, and if anything appearing like that should come to your attention make it your business to report it, and in that way do your part to help along the good work that is the only aim and object of

## The Brockton Hospital

### LOOKING BACKWARD





N page four of the 1906 Cook Book appeared a fairly flattering picture of the man who was the cause of the existence of the Brockton Hospital, as well as of the Hospital Cook Book, and as he never means to turn his back on any friend, worthy object or person, the above picture is produced in order that you may see the back of his head, whether you see what is in

it or not. It is an unusual picture, and he does unusual and often unpopular things in a way that seems his very own. He sells coal, hay, grain, poultry suplies, post cards, stationery, reading matter, postage stamps, etc., because he has to live, and these things bring in the wherewithal. Confidentially, he is an impractical sort of a chap, by nature a theorist and dreamer. He wants money enough to live in comfort, but has not the slightest desire to be what is usually called rich. He believes in an aristocracy of brains, not of money and arrogance. Funny sort of a chap, anyway, but he wants your trade in his several lines, and his thousands of customers say that he is a good man to tie to.

### The Brockton Hospital Cook Book.

#### A White House Recipe.

GINGERBREAD CAKE.

Two and one-half pounds flour; two ounces ground ginger; one-half pound brown sugar; three-fourths pound orange peel, cut small; two pounds treacle or golden syrup; 6 eggs, yolks and whites; one pound butter.

Mix the flour, sugar and spices together. Then melt the treacle and beat up the eggs and mix all well together. Cream the butter and add to it the other ingredients; stir in a teaspoonful of bi-carbonate of soda, beat all well together for a few minutes, put into pan, bake in a moderate oven three hours. Half this quantity makes a good sized cake.

-Mrs. William Howard Taft.

#### A Beacon Hill Recipe.

## RECIPE FOR COOKING A VIRGINIA OR KENTUCKY HAM.

Select carefully a small Virginia or Kentucky ham. Put the ham in cold water and soak all night. In the morning, put the ham in a kettle filled with cold water. Place the kettle on stove and it will take an hour to boil. Then let it simmer five or six hours. Let the ham cool in the water it boils in. Then skin the ham and trim off some of the fat. Sprinkle with bread crumbs and a little sugar, and stick in a dozen or more cloves. Brown in the oven.

-Mrs. Eben S. Draper.

#### A City Hall Recipe.

COURTBOUILLON.

Take three or four nice slices of halibut. Make a sauce by putting one tablespoonful of lard into the stew pan, and when it is hot, stir in gradually two tablespoonfuls of flour. Add one chopped onion, six tomatoes (chopped), one chopped

bunch of parsley, one clove of garlic, a sprig of sweet basil and a sprig of thyme, all chopped very fine. When it browns nicely without burning, pour in about two pints of water, and let it come to a boil. Rub the fish well with salt and pepper, and pour over it a cup of boiling vinegar. Put the fish, slice by slice, into the pan and let it simmer for about half an hour, or until the flesh begins to be soft. Then remove from the fire, take out of the pan, and lay the slices in a dish. Pour the gravy over the fish, and serve with garnishes of sliced lemon.—Mrs. John S. Kent.



Our Special Soft Shamokin Coal is better for the cook stove than anything in the Brockton market, except Franklin. We never claimed it to be better than Franklin. We never claimed anything for our coals but the truth, and our lady customers say we did not put it half strong enough. We have all other kinds of coal, and we sell them clean and free from stone or slate.

This is Holmes' Corp. 58 Main St. Enterprise Bldg.

#### Bread.

#### WHITE BREAD.

Grate one medium size raw potato. Pour boiling water over it and stir until thoroughly mixed when it will become thick and starchy. It will be about one pint. Have one pint of milk scalding hot, add to the potato; to this mixture add one large spoonful sugar; salt, and one-third cup shortening. When sufficiently cool add two yeast cakes. Sift in bread flour until a stiff batter is formed. Cover and place where it is warm. Let stand until it is soft and spongy, about three hours. Stir down and add flour enough to handle easily. Let rise again, about two hours. Then mould in pans. Let stand until light. Bake slowly. Two loaves and pan of biscuit. This is a day bread mixed at nine o'clock.—Mrs. W. H. Poole.

Right Coal, Right Price, Right Treatment, or Money Back at Holmes'.

#### WHITE BREAD.

(One Loaf).

One cup milk, scalded and cooled; one tablespoon butter melted in the hot milk; one-half teaspoon salt, one level tablespoon sugar, one-fourth yeast cake, about four cups of flour. Measure the milk after scalding; add the butter, sugar and salt. When cool add the yeast which has been dissolved in one-fourth cup lukewarm water. Then stir in the flour gradually. When it is well mixed and does not adhere to sides of the bowl, turn onto the board lightly floured, and knead until small white blisters appear on the surface. Cover closely and set it out of a draft. In the morning it should have doubled in bulk; if so, cut through and through and turn with a knife, cover and let rise until light. Shape into loaf, put into pan, cover and let rise to top of pan. Bake in a hot oven about forty-five minutes.

Right Coal, Right Price, Right Treatment, or Money Back at Holmes'.

To make one loaf of day bread, mix in the morning same quantities as above, but instead of one-fourth dissolve one whole yeast cake in one-fourth cup lukewarm water, then proceed as above.—Nellie Lyons.

#### OAT MEAL BREAD (Good).

Two and one-half cups rolled oats cooked, Two and one-half level tablespoons lard, Two and one-half dessertspoons salt, One and one-fourth yeast cakes, One and one-fourth cups molasses, Three-fourths teaspoon baking soda, Two and one-half quarts flour.

G. B. Beattie.

Best Postcard Views of Brockton af Holmes', 58 Main St.

#### OATMEAL BREAD.

One cup rolled oats; add two cups boiling water; let stand one hour. Then add one teaspoon salt, one-half cup molasses, one yeast cake, one and one-half cups warm water. Add bread flour enough to make it very stiff. Put in quite deep, narrow pans. Let rise until light, and bake.—Mrs. Bligh Telfer.

#### GRAHAM BREAD.

Four cups graham flour; four cups white flour; one teaspoon salt; three tablespoonfuls molasses; one tablespoonful lard; one-half yeast cake dissolved in warm water. Mix thoroughly with warm water, not too stiff; let rise; bake in a moderate oven about forty minutes.—Mrs. M. F. Twomey.

#### GRAHAM BREAD.

Two cups graham flour; one cup white flour; one-half cup molasses; one and one-half cups sour milk; one teaspoon soda; little salt. Makes one loaf.—Mrs. F. S. Johnson.

Best Postcard Views of Brockton at Holmes', 58 Main St.

#### GRAHAM BREAD.

Two cups scalded milk, one-half cup molasses, two cups white flour, four cups graham flour, one-fourth cup lukewarm water, one-fourth yeast cake, two teaspoons salt. Mix milk, molasses and salt. When lukewarm add dissolved yeast cake; sifted white and graham flour. Beat well and rise to nearly double its bulk, beat again and put in buttered bread pans or shape like biscuit, let rise and bake in oven cooler than for white bread. Loaves, one and one-fourth hours; biscuit, thirty minutes.—Mrs. W. H. Wade.

Best Postcard Views of Brockton at Holmes', 58 Main St.

#### GRAHAM BREAD.

Sift one quart of graham flour, add one-half teaspoon salt; beat one teaspoon soda in one cup molasses until it becomes yellow. Then pour on flour; one pint milk, beat well. Cover pans with paper while baking. This quantity makes four loaves which look like dark cake.—Mrs. Ellen Mullins.

#### BROWN BREAD (and Method of Baking).

One pint rye meal, one pint fine corn meal, one cup sour milk, one small cup molasses, two teaspoonfuls soda, salt. Mix quite soft with water or part milk. Butter well a tin such as holds one pound coffee. Pour in mixture, set in a lard pail of larger size, cover both tightly, filling space between the two with hot water, and bake from noon until six o'clock. It will need no attention if kept closely covered.—Mrs. L. W. Puffer.

Best Postcard Views of Brockton at Holmes', 58 Main St.

#### BROWN BREAD.

One cup corn meal, one-half cup molasses, two cups sour milk, one and one-half teaspoons soda, one cup graham flour, one cup rye flour, one and one-half teaspoons salt. Put soda through a fine sieve, add to dry ingredients and sift again. Add molasses and sour milk. Beat well. Pour in buttered mould, steam three hours.—Mrs. W. H. Wade.

#### BROWN BREAD.

Two cupfuls corn meal, one cupful rye meal, three cupfuls sour milk, one-half cupful molasses, one tablespoonful soda, a pinch of salt. Steam four hours, bake ten minutes.—Mrs. Charles Tully.

If You Want Hay, Grain and Straw Satisfaction, C Holmes.

#### BROWN BREAD.

One cup corn meal, two cups shredded wheat crumbs, one-half teaspoon salt, one teaspoon soda, dissolved in one teaspoon cold water; one cup molasses, two cups milk; steam three and one-half hours.—Mrs. M. E. Merritt.

#### ENTIRE WHEAT BROWN BREAD.

Two cups entire wheat, one-half cup boiling water, one cup milk, one-half cup molasses, one cup seedless raisins, one teaspoon salt, one teaspoon soda; steam three hours if in a loaf; steam two hours if in cups.—Mrs. John W. Simmons.

#### NUT BREAD.

Four cups flour, four teaspoons baking powder, four table-spoons sugar, one teaspoon salt, one and one-half cups chopped walnuts, one egg well beaten, one and one-half cups milk or enough to make a stiff dough. Knead in loaf and let rise one-half hour. Bake slowly one hour. Use as other bread.—Mrs. R. D. Poole.

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Write Your New Recipes Here.

## Who Burns HOLMES' Soft Shamokin Coal?

We never sold coal that gave such universal satisfaction for the cook stove as our Special Soft Shamokin does, and a customer who tries it once is usually more enthusiastic over its merits than we dare to be. If we made as strong claims for it as our customers do, we might be charged with misrepresenting our goods in order to make a sale. We positively guarantee our coals (all of them) to be exactly as represented or money refunded. If you get any coal of us and it does not seem to be the right kind to use in your particular stove, we will willingly change it for you. We believe that "a pleased customer is the best advertisement," and as we also believe in advertising, we try our hardest to get "the best advertisement." Ask any of the hundreds of ladies who use our Special Shamokin, or any of the hundreds of others who have bought other kinds of coal of us if they are not "pleased customers." Take no substitute. There is nothing, at the price, "just as good" as our Special Soft Shamokin Coal. 

We do not advertise our other coals extensively, but we have them, and warrant them to be first-class in every respect. 

We sell for It costs nothing to collect our bills. money saved in this way we pay out to make our coal clean and free from stone and slate.

¶ Don't you know this from your own experience?

#### Breakfast and Tea Cakes.

#### PARKER HOUSE ROLLS.

Two cups scalded milk, three tablespoons butter, two tablespoons sugar, one teaspoon salt, yeast cake dissolved in one and one-fourth cups lukewarm water, use almost five and one-half cups flour. Add butter, sugar and salt to milk; when lukewarm add dissolved yeast cake and three cups flour. Beat thoroughly, cover and let rise until light, and add enough flour to knead (it will take about two and one-half cups). Let rise again. Toss on lightly floured board, knead, pat and roll out to one-third inch thickness. Shape with a biscuit cutter first dipped in flour. Dip the handle of a case knife in flour and with it make a crease through the middle of each piece; brush over one-half of each piece with melted butter, fold and press edges together. Place in a greased pan, one inch apart. Cover, let rise and bake in a hot oven twelve to fifteen minuts.—Mrs. Walter Bradford.

P. O. Station 4, 58 Main St., Does More Post Office Business Than Any
Town in the State,

#### SALLY LUNN.

Scald one cup milk and pour over it two tablespoonfuls each of butter and sugar and one-half teaspoon salt. When lukewarm, add one-half yeast cake dissolved in lukewarm water, three well beaten eggs and enough flour to make a stiff batter; let rise until very light. Pour into buttered muffin tins, let rise again and bake in a hot oven.—Mrs. F. E. Harrison.

#### POTATO BISCUIT.

Two cups flour, three tablespoonfuls lard, a little salt, one good cup mashed potato, three teaspoons baking powder. Mix with half milk and half water. Bake in a large pan so they won't touch one another.—(C.)

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Town in the State.

#### SALAD ROLLS.

Dissolve three yeast cakes in one cup lukewarm water, add one pint milk scalded and cooled, one teaspoon salt, one tablespoon butter, two teaspoons sugar. Stir in enough flour to make a stiff dough and knead one-half hour, using as little flour as possible in kneading. Then without waiting for it to rise, divide into equal parts for small rolls and shape into balls and then into finger rolls, or press a small knife handle through the middle, making cleft rolls; put the rolls into pan, cover with a cloth and let rise about forty-five minutes, then bake in a quick oven twenty to forty minutes according to size. Do not stop kneading until the time is up or let the dough stand before shaping. Do not disturb the dough while rising. The idea is to make the dough light quickly. In less than two hours you will have nice light rolls, with no trace of yeast. The crust will look hard but will be light and tender.—Mrs. C. C. Merritt.

Bring Your Cash With Your Coal Order and Get a Useful Present at
58 Main St. This is Holmes'.

#### HOT CROSS BUNS.

Scald one and one-half cups milk and place in a mixing bowl with one-half cup sugar; when lukewarm (not hot) add one-half yeast cake which has been softened in two tablespoons warm water; stir in flour enough to make a thick batter and set in a warm place to rise. When the batter is double its bulk, cream in two tablespoons sugar, a little nutmeg, one-half cup currants, a little salt, and flour enough to knead. Knead five minutes and let rise again. Then mould into round biscuits and gash a cross on the top of each. When well risen, bake twenty-five minutes in a hot oven. This will make twenty buns, and they are delicious. In the old countries the "Hot Cross Bun" is the favorite bread eaten on Good Friday.—

Mary Sullivan—Jerusalem.

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#### FINE BAKING POWDER BISCUIT.

One quart flour, one pint milk, three teaspoonfuls baking powder, three tablespoonfuls lard, even teaspoonful salt.— *Mrs. W. F. Hyatt.* 

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#### BAKING POWDER BISCUIT.

One quart flour, measured after sifting; one even teaspoonful salt, three rounding teaspoonfuls baking powder; sift all together two or three times. Rub in one large tablespoonful butter with the tips of the fingers until as fine as meal; add milk gradually to make a soft dough, it will take nearly if not quite a pint; when just stiff enough to be handled, turn it on to a well floured board; toss with a knife until well floured; pat it with a rolling pin but do not roll it, and when about half an inch thick, cut into rounds and bake at once in a hot oven.—

Mrs. J. J. Merritt.

#### PUFF BALL MUFFINS.

One well beaten egg, one dessertspoonful sugar, pinch of salt, one cup milk; add flour to make a thin batter; beat until bubbles arise; add three level teaspoonfuls baking powder. Pour into hot buttered gem pans.—Mrs. H. C. Vining.

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#### MUFFINS.

One egg, one tablespoonful sugar, two tablespoons melted butter, one cup sweet milk, one-half teaspoon soda, one teaspoon cream of tartar sifted into one and one-half cups flour. Bake twenty minutes in hot oven. This recipe makes eight muffins.—Mrs. P. J. Lynch.

#### RYE MUFFINS.

One rounding cup rye meal, one rounding cup pastry flour, one rounding teaspoon baking powder, one egg, one level teaspoon salt, one and one-eighth cups milk. Sift meal, flour,

baking powder and salt together; add milk and one egg well beaten; beat all together until light. Put in muffin pans, bake in a hot oven. This will make twelve muffins.—Margaret Lyons.

#### BRAKFAST GEMS.

One egg, two tablespoons sugar, one teaspoon melted butter, two cups flour, two teaspoons baking powder. Beat eggs, add sugar, butter and one cup milk; lastly flour and baking powder sifted together; pinch of salt. Bake in a hot oven.—Mrs. George M. Hart.

Rich and Poor, All Used Alike, 58 Main St. This Is Holmes'.

#### POPOVERS (fine)

Beat two eggs without separating whites and yolks, until light; add two cups milk, then continue beating with an egg beater while two cups of sifted flour sifted again with one-half teaspoon salt are gradually beaten into the liquid mixture. Butter an iron muffin pan, one with round cups preferred, and put a level teaspoonful of butter in each cup. Then turn in the batter, filling the cups two-thirds full. Bake in a hot oven about thirty-five minutes. This recipe makes about twelve large popovers.—Mary Westberg.

#### POPOVERS.

One cup flour, one-fourth teaspoon salt, seven-eighths cup milk, two eggs, one-half teaspoon melted butter. Mix salt and flour; add milk gradually; add egg, beaten until light, and butter which has been melted. Then beat two minutes, turn into hot gem pans and bake twenty-five to thirty-five minutes in hot oven. Iron gem pans are best for popovers.—Mrs. H. T. Rhoades.

Rich and Poor, All Used Alike, 58 Main St. This Is Holmes'.

#### CORN BREAD.

One cup granulated Indian meal, four tablespoonfuls flour, two tablespoonfuls sugar, one cup milk, one egg, one teaspoonful baking powder, a little salt. Bake in a buttered pan.—

Mrs. Geo. B. Holland.

#### BREAKFAST CORN CAKE.

One cup flour, one-half cup Indian meal, one-fourth cup sugar, one cup milk, one egg, one teaspoon soda, two teaspoons cream of tartar, one-half teaspoon salt. Bake in a quick oven.—Mrs. Minnie Wade Rogers.

#### CORN CAKE.

One egg, one teaspoon salt, one-half cup melted butter, one cup milk, one and one-half cups sugar, one large cup white flour, three-fourths cup Indian meal, one full teaspoon baking powder.—Mrs. Annie McCarthy.

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#### JOHNNY CAKE.

One egg, one-half cup sugar, salt, one cup flour, level teaspoonful baking powder, a very heaping tablespoonful corn meal, one-half cup milk. Mix flour, corn meal, sugar, salt and baking powder thoroughly; beat the egg, add the milk and stir into dry mixture. Bake in a shallow pan in a quick oven.—

Mrs. S. H. Eaton.

#### WHITE CORN MEAL CAKES.

One cup granulated white corn meal, add salt and a little soda as large as a pea. Then partially scald the meal with boiling water. Then add one tablespoon sugar and two of flour, a small teaspoon of baking powder and wet it up with milk. Have your fat about one-half inch deep in the frying pan and drop in by spoonfuls, turning quickly and often. Have dough rather stiff.—Mrs. Wm. H. Cook-Whitman.

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#### RICE CAKES.

Two cups cold boiled rice, broken with a fork; one and one-half cups bread crumbs, one-half cup milk or more if bread is dry; three unbeaten eggs, one-half teaspoon salt, one dessert-spoon sugar. Brown nicely in buttered frying pan.—Mrs. H. E. Merritt.

#### COFFEE CAKES.

One-half cup sugar, one-half cup butter, one-half cup molasses, one-half cup strong coffee, one cup raisins (chopped), two cups pastry flour, one egg, one teaspoon soda, one teaspoon each of nutmeg, clove and cinnamon. Bake in small tins. Will make fourteen or sixteen cakes.—Mrs. W. H. Poole.

#### VIRGINIA WAFFLES.

One cup white corn meal, two cups boiling water, one cup milk, two and one-half cups flour, two eggs, one teaspoon salt, one-fourth cup melted butter, one-fourth cup sugar, three teaspoons baking powder.—Annie E. Wade.

Hay, Grain and Poultry Supplies at Holmes' Ames St. Office.

#### BUCKWHEAT CAKES.

One cup buckwheat flour, one level tablespoon sugar, one-half level teaspoon salt, two level teaspoons baking powder, one and one-fourth cups milk. Small cakes and serve with butter (softened) and maple syrup.—Mrs. W. H. Poole.

#### CREAM TOAST.

Take as many slices of bread as required. Toast them lightly and butter; pile on plate. Put one quart of fresh milk in spider and heat quite hot. Take each slice of buttered toast, dip in hot milk for a minute, removing without breaking to dish in which it is to be served. Thicken the remaining milk with a little corn starch to the consistency of gravy, add a little salt and a piece of butter and pour over toast. If needed add a little more milk to the spider after dipping toast. Serve immediately.—Mrs. E. C. Cahoon.

Hay, Grain and Poultry Supplies at Holmes' Ames St. Office.

#### BROWN BREAD TOAST.

Cut stale brown bread into slices and toast, taking care not to scorch it. Butter liberally and sent hot to table.—Abina Lyons.

#### STRAWBERRY SHORTCAKE.

One full pint pastry flour, one teaspoonful cream of tartar, one-half teaspoon soda, two tablespoonfuls shortening well rubbed in; mix with milk; pinch of salt. Bake in two cakes, when done spread over with butter.

Filling.—Two-thirds cup sugar, one pint strawberries, one cup cream. I think the canned strawberries are equally as good.—Mrs. T. Cushing.

Hay, Grain and Poultry Supplies at Holmes' Ames St. Office.

#### SHREDDED WHEAT OMELET.

Crush one shredded wheat biscuit and add to it one egg beaten and a little milk, enough to moisten the whole; a very little salt and one-half teaspoon sugar. When thoroughly mixed and soft spread on a buttered frying pan and brown both sides of the cake. This quantity serves one person.—Mrs. L. H. Shaw.

#### DAD'S GRIDDLE CAKES.

One-half cup of Indian meal, pinch of salt, very small pinch of soda, one tablespoon of molasses. Pour hot, but not boiling water in until you get a thin batter, add about two tablespoons of flour, thin out with milk to the right consistency and fry.—D. C. Holmes.

Hay, Grain and Poultry Supplies at Holmes' Ames St. Office.

#### NANTUCKET CORN MEAL GRIDDLE CAKES.

Take one cup corn meal and two cups of white flour, and add enough sour milk to make a fairly thick batter, add a teaspoonful of salt, and a tablespoonful of sugar, and beat until very light. Let stand over night. Just before frying, add one teaspoonful of baking soda dissolved in sweet milk, and one or two eggs; beat again thoroughly, and if too thick, use more sweet milk to thin batter. Rub the griddle with a piece of salt pork, when it is *hot*, and fry at once.

-Mary B. Nesbitt, Nantucket.

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#### Eggs.

#### OMELET.

Beat the yolks of five eggs and the whites of three together with one teaspoon corn starch, a little salt and pepper, one-fourth cup melted butter, one-half cup sweet milk. Put into a well buttered frying pan and cook a light brown. When ready to take up, beat the whites of the two eggs stiff and spread it on, then fold the omelet over and serve at once.—

Mrs. W. H. Thorne.

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#### POACHED EGGS.

Boil one pint milk. While boiling, beat six eggs to a froth; just before milk begins to boil add one-half tablespoon butter and one teaspoonful salt and stir into it. Then pour in the eggs, stir gently until it thickens, not more than two minutes. Take from stove and continue to stir half a minute, then pour over two or three slices of toasted bread, which have been previously spread with butter. Very nice for breakfast.—Mrs. Georgianna Jordan.

#### POACHED EGGS WITH CREAMED SALMON.

Stamp out four rounds of bread an inch thick; remove the centers, leaving a case with a narrow rim. Brush over the outside of the cases with melted butter and brown them in the oven. Fill with canned salmon, flaked and heated in a cupful of cream sauce. Dispose a poached egg about salmon. Serve garnished with parsley and slices of lemon.—Mrs. G. F. Lordan.

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#### HARD BOILED EGGS.

Put eggs in a sauce pan, cover with boiling water and let stand on part of the range where they will keep just below boiling point for twenty minutes. This will make the yolk dry and mealy.—Mrs. Mae Simpson.

#### EGGS A LA SUISSE.

Cover bottom of a baking dish with two ounces fresh butter. Cover with grated cheese. Break eight eggs carefully and put little paprika and salt on each. Add a little cream and cover eggs with two ounces grated cheese. Brown in hot oven about twenty minutes.—Ines M. R. Hill.

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#### EGGS A LA CREME.

Eight hard boiled eggs, one cup white sauce, two table-spoonfuls fine crumbs, one tablespoonful butter. Slice six of the eggs and put them in a pudding dish with the white sauce. Rub the yolks of the other two eggs through a sieve; mix them with the bread crumbs and sprinkle them over the top of the dish. Put bits of butter here and there. Garnish the dish around the sides with points of buttered toast and the extra whites of the eggs cut in rings. Set the dish in the oven until browned on top.—Mrs. C. C. Merritt.

#### DELICATE EGG.

Separate white from yolk of a perfectly fresh egg, being careful not to break yolk. Salt white and beat very stiff and put in a buttered cup; set cup in hot water in oven; cover and leave until just set, about a minute I think. Turn out on slice of thin, hot toast.—Mrs. A. C. Lawrence.

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#### BEST OMELET EVER MADE.

Four eggs, beating yolks separately; dissolve four teaspoonfuls flour in little milk; stir into egg. Scald one teacup milk, adding a small teaspoon butter and mix all together; then beat the whites to a stiff froth and add to whole. Take the milk to dissolve flour from the cupful. Butter spider and when edges are set and puffed in center, set in oven to brown. Cheese, ham, chicken, etc. minced fine to fold in.—Mrs. Minnie Wade Rogers.

#### PRESERVING EGGS.

(From the United States Agricultural Department.)

Fill an earthern or water-tight wooden vessel with eggs. To one part of water glass, also known as soluble glass, and silicate of soda, add ten parts of tepid water, stirring the water thoroughly and slowly into the water glass. When the resultant mixture is cold, pour it gently over the eggs, using sufficient to immerse them. Three pints of water glass and thirty pints or fifteen quarts will generally cover fifty dozen of eggs. Keep the vessel well covered and in a cool place.—Copied by Mrs. L. H. Shaw.

## Karnum's Snake



was thirty feet long, if you let Barnum tell it. When called to account, he used to say that the snake measured fifteen feet from head to tail, and fifteen more from tail back to head. Do not judge the dead show man hastily. There are many business men today who think that if one-half they tell is the truth, they are doing well.

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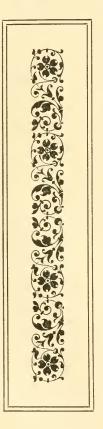
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#### Soups.

#### PUREE OF CANNED SALMON.

Remove the oil, bones and skin from one-half can salmon; chop the salmon very fine. Boil one quart milk; melt one tablespoonful butter, stir into it two level tablespoonfuls flour; add the hot milk to this in small quantities blending each time, until perfectly smooth; add the salmon and when heated it is ready to serve.—Hannah A. Hale.

Diaries, Almanacs and All Kinds of Reading Matter at Holmes'.

#### CORN PUREE.

One can corn, one pint boiling water, one pint milk, one slice onion, two tablespoons butter, two tablespoons flour, salt, very little pepper. Chop the corn, add water and simmer twenty minutes; rub through a sieve; scald milk with onion, remove onion and add milk to corn. Bind with butter and flour cooked together. Add salt and pepper.—M. G. Weston.

#### TOMATO BISQUE SOUP.

One pint can of tomato, one pint milk, scalded separately; thicken milk with one teaspoon corn starch; put together and strain; season with butter, salt and pepper; add a little sugar if desired.—Mrs. L. F. Gurney.

Diaries, Almanacs and All Kinds of Reading Matter at Holmes'.

#### DELICATE SOUP.

Cook two onions thinly sliced in one-fourth cup of butter ten minutes; add one quart chicken stock, cook slowly thirty minutes; strain; thicken with two and one-half level table-spoonfuls each of butter and flour cooked together. Add one cup cream or rich milk; season with salt and pepper and just before sending to table add one tablespoonful finely chopped green peppers.—Mrs. C. C. Merritt.

#### PEANUT SOUP.

Take two tablespoonfuls peanut butter and one tablespoon flour, cream together and pour slowly over this one pint boiling water; stir constantly to keep smooth. Season with salt and pepper. Add to this one pint scalded milk. If too thick add more hot water. Serve immediately with croutons or crackers. To be made of home made butter.—Mary Packard.

#### CREAM OF CELERY SOUP.

Take two quarts of chicken stock for foundation. Boil one pint of milk; chop one cupful celery fine; add to chicken stock with two onions; boil thirty minutes. Season with salt, black and cayenne pepper to taste. Strain and thicken with Roux. To make a Roux, one tablespoonful butter, melt; then add one tablespoonful of flour; add this to the boiling milk, then the strained chicken stock.—Mrs. Ellis B. Holmes.

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#### CELERY SOUP.

One head celery, one pint water, one pint milk, one table-spoonful chopped onion, one tablespoonful butter, one table-spoonful flour, one-half teaspoon salt, one-half saltspoon pepper. Wash and scrape celery, cut into half inch pieces, cook in one pint boiling salted water until soft. Cook the onion with the milk in a double boiler ten minutes, add to the celery. Rub all through a strainer and put on to boil again; cook butter and flour together and stir into boiling soup. Add salt and pepper, boil five minutes, then strain into the tureen.—Inez M. R. Hill.

#### PARSNIP STEW.

Boil one-half pound fat and lean pork two hours, having plenty of water. Clean three parsnips and cut in quite thin slices, one onion of good size; add these to the boiling pork and simmer for one hour; add a quart bowl of potatoes cut in quite small pieces and cooked until thoroughly done. Season with salt and pepper and celery salt.—Mrs. W. H. Poole.

#### PEA SOUP.

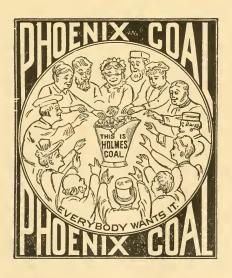
One cup dried split peas soaked in cold water three hours; drain and put on to boil in two and one-half quarts water and one onion and a ham bone. Cook until soft and rub through sieve. Season with salt and pepper, celery salt also if desired. This makes a good porridge. If a soup is desired dilute with milk or cream.—Mrs. W. H. Poole.

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#### OATMEAL GRUEL.

Put in a double boiler one pint of water, two tablespoons Scotch oatmeal, scant teaspoon sugar and pinch of salt; let it boil together a long time. Take off and strain, add one-half cup of milk, a little piece of butter, and it is ready for use.—

Mrs. Allie V. Packard.



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#### HADDOCK A LA RAREBIT.

One cup milk or thin cream, one-half cup flour, two cups shredded cheese, two teaspoons mustard, pinch salt, one table-spoon butter. Heat the milk, add flour, salt and mustard, sifted together. Stir until thick and smooth, then add cheese and butter. Have haddock (four and one-half or five lbs.) split down back, bone removed. Lay on a buttered platter. Spread the dressing over and bake until a rich brown in gas oven. Serve on same platter.—*Eloise D. Harris, Melrose*.

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#### BAKED HALIBUT.

Two pounds halibut steaks. Make poultry dressing, put between slices, press together in shape of loaf; stand on the edge and cover with dressing. Skewer on very thin slices of salt pork, with wooden toothpicks, removed when baked; add one-quarter cup water and bake one hour. Take from the pan, add one cup cream to contents of pan, stir and cook two minutes on top of stove; pour over the fish when ready to serve.—Mrs, E. W. McAllister.

Cribbage Boards, Playing Cards, etc., at Holmes'.

#### BAKED HALIBUT WITH TOMATO SAUCE.

Clean two pounds halibut, put in baking pan, pour around half the sauce, bake forty minutes, basting often.

Tomato Sauce.—Two cups tomatoes, one cup water, one slice onion, three cloves, one-half tablespoon sugar, three tablespoons butter, three tablespoons flour, three-fourths teaspoon salt, one-eighth teaspoon pepper. Cook tomato, water, onion and cloves together for twenty minutes; then add sugar, butter, flour, salt and pepper and cook ten minutes more. Strain.—Mrs. D. E. Hall.

#### BAKED HALIBUT.

Take two pounds of halibut, fill with stuffing made as follows: Three crackers pounded fine, one egg, one pint milk, one ounce butter; season with salt and pepper. Bake one hour.—

Mrs. S. E. Stedman.

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#### FILLET OF HALIBUT.

Dress fish and cut in fillets. Melt one-fourth cup butter, add one-eighth teaspoon pepper, one tablespoon lemon juice, a few drops of onion juice, one-fourth teaspoon salt. Dip fillets in mixture, dredge with flour and bake twelve minutes. Serve with Allemande Sauce.

Allemande Sauce.—Melt two tablespoons butter, add two tablespoons flour, one cup stock or milk, and season with salt, pepper and lemon juice. Just before serving add the beaten yolks of two eggs.—Maria W. Howard.

#### SALMON LOAF.

One can salmon (flaked), four tablespoons melted butter, three eggs well beaten, one-half cup bread crumbs, dry and fine, pepper, salt. Steam one and one-half hours.

Sauce.—Make a white sauce of milk thickened with corn starch; add one well beaten egg and liquor from can of salmon.—B. O. G.

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#### TURBAN OF FISH.

Take two pounds of halibut, cod or haddock, boil twenty minutes in salted water to which one tablespoonful vinegar has been added. Let fish get cold and separate into flakes. Into a double boiler put one quart milk and a small onion sliced; scald milk and remove onion; melt one-half cup butter, add one-half cup flour, one level teaspoon salt, one teaspoon celery salt and pepper; add hot milk gradually, then add two eggs well beaten. Put a layer of fish on buttered dish. sprinkle

with salt and pepper, cover with sauce; continue until sauce and fish are used, having sauce last; cover with buttered cracker crumbs and bake in hot oven until crumbs are brown.

—Mrs. A. Wesley Stetson.

#### BAKED SWORDFISH.

Take two pounds of fish (have cut in a thick piece). Butter an agate pan and put in the fish, sprinkle with salt and flour and little pieces of butter. Bake in a good hot oven three-quarters of an hour. Just before taking from the pan, pour over one cup nice cream.—Mrs. Orrin Joslyn.

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## FRIED EELS, CAPE COD STYLE (Delicious).

After an eel has been thoroughly cleaned and finned, cut in short pieces about one and one-half inches long, so as to hide the shape. Fry out two fair-sized slices of fat pork, for an ordinary spider, then place the eels in the fat in the spider and season with salt and cover closely; let them cook very slowly (just simmer) until tender. Then place directly over the fire, take the cover off the eels and fry brown quickly.—Mrs. Zenas W. Lewis.

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#### FINNAN HADDIE.

Choose a thick fish. Put in a saucepan, flesh side down; cover this with cold water and set it to cook on the back of the range. After it has set half an hour, draw it to a hotter part of range and gradually heat the water to the simmering point. Let simmer five or ten minutes, then drain fish carefully. Then separate the fish into flakes, discarding skin and bones. For each cup of fish prepare one cup cream sauce; i. e., melt two tablespoonfuls butter, cook in it two level tablespoons flour, one-quarter teaspoon each of salt and pepper, and gradually add one cup milk. Reheat the fish in the sauce. Put the fish

and sauce into a buttered baking dish, in alternate layers, having the last layer of sauce. Cover with cracker crumbs (two-thirds a cup to one-quarter cup butter) mixed with melted butter, and set into a hot oven to brown the crumbs.—Mrs. W. T. Lewis.

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#### CLAM CHOWDER.

One-half peck clams or one quart from the shells. Boil them in one pint of water until they open easily. Remove heads, then separate and chop the hard portion very fine. Fry three slices of fat pork, adding when thoroughly fried, one large onion cut in slices, being careful not to burn the onion. Peel and cut very thin one quart of potatoes (after being sliced) and cook in a small quantity of water until quite tender. Take the water in which the clams were boiled, put in kettle, add potatoes, clams which have been prepared, onion with fat, adding pepper, salt if necessary. Have broth enough to more than cover the whole mixture, then let it simmer slowly. Break in some crackers. When about ready to serve, add as much milk as you please, one pint at least.—M. G. Weston.

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#### CLAM CHOWDER.

One quart raw clams, one quart milk, one quart sliced potatoes. Separate the two parts of the clams, chopping the rims and squeezing out the black in the stomachs. Fry four or five slices of pork and after taking out the crisp slices of pork from the fat, add to the fat one quart of hot water, the stomachs of the clams and a little salt and pepper. Cook this mixture until potatoes are nearly done; then add the chopped rims, the quart of milk and what clam water you have. Strain the clam water through a cloth and just bring the whole to a boil. Dip crackers (in halves) in cold water, then put into the chowder before serving.—Mrs. L. H. Shaw.

#### SCALLOP CHOWDER.

Wash one quart of scallops in one-half pint of water. Remove scallops and strain liquor through cheese cloth. Melt one-quarter cup butter, add one onion cut in thin slices; stir and cook until well browned; add one cup water and cook five minutes; strain this into the scallop broth and heat to boiling point. Add one pint sliced potatoes that have been boiled in water to cover five minutes and drained, and cook until the potatoes are tender; add the scallops and cook five minutes. Cook one-quarter cup flour in one-quarter cup butter, stir this into one-quart hot milk; add this to above mixture when scallops are cooked.—Mrs. T. A. Hopkins.

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# RECIPE FOR TWENTY GALLONS CLAM CHOWDER.

Four pounds fat pork, four quarts onions, five gallons potatoes cut in dice, five gallons water, five gallons milk, three gallons clams, two pounds butter, salt and pepper to taste. I use cayenne pepper. I fry my pork and onions the day before. Fry out the pork and then fry the onions until corn color. When I make my chowder I put on the five gallons of water; when it boils I add potatoes, pork and onions, also all the clam water that comes with the clams. When potatoes are half done, add the clam rims after being put through the meat chopper, and when two-thirds done, add the soft portion of the clams. When potatoes are thoroughly done, add milk and let it boil up twice. Stir it constantly after milk is added. I make mine in a farmer's boiler. When done and removed from the fire, add the butter. This is enough for 160 people, allowing one pint for each person.—Clara H. Bartlett.

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#### FISH CHOWDER.

Take small pieces of pork, let fry in bottom of kettle; then remove pork scraps and add two or three small onions, letting these cook until quite soft. Next add about one-half as much water as wanted when done, and potatoes which have been previously pared and sliced; when nearly done, add fish which has been fixed as follows: Cook the fish in as little water as possible, letting the water boil up once; remove from stove and take out all bones; seasoning with salt, pepper and a small piece of butter, and add cream or milk to suit.—Mrs. Richard A. Snow.

#### CLAM CAKES.

One quart raw clams, prepare by squeezing out the black part of the clam, then chopping the rims. To the clams thus prepared, add two cups of wetting (milk and clam water), eight butter crackers rolled fine, one egg, one large cup sifted flour, two dessertspoons sugar, salt to taste, two full teaspoons baking powder. Fry in spider with good supply of fat in shape of griddle cakes.—Mrs. L. H. Shaw.

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# QUAHAUG FRITTERS.

Take twelve good-sized quahaugs, take from the shell and chop rather fine. Add two boiled potatoes after mashing fine; two eggs, and flour enough to drop from a spoon. Fry in nice fat and drain on paper and serve hot.—Mrs. Julia Joslyn.

#### OYSTER COCKTAILS.

One quart best oysters, one bottle horseradish, four table-spoonfuls vinegar, one teaspoonful Halford or Worcestershire sauce, juice of two lemons, few drops of Tobasco sauce. Will serve six or eight persons.—Mrs. George Howard.

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## FRIED SCALLOPS.

Pour boiling water over scallops, let stand two minutes, drain thoroughly; put between two towels and dry. Season fine cracker crumbs with salt and pepper; dip the scallops in the crumbs, then in beaten eggs to which has been added one

tablespoonful of water, and again in crumbs. Cover the bottom of a frying basket with the scallops (do not heap them), fry in deep hot fat until brown. Serve at once. Tartar sauce can be served with them.—Mrs. Marcus Hall.

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# FRIED OYSTERS WITH CREAM HORSERADISH SAUCE.

Free the oysters from all shells, wipe each one carefully till it is quite dry, then sprinkle them with pepper and salt and set away for an hour or more. Take out, roll in very fine cracker crumbs then in the beaten yolks of eggs, again in fine crumbs and drop into boiling fat to brown quickly.

Horseradish Sauce.—For the horseradish sauce take three level tablespoonfuls grated horseradish root, one tablespoonful vinegar, one-quarter teaspoon salt, few grains cayenne; mix these ingredients together and add four tablespoonfuls thick cream beaten stiff.—Mrs. Addie Joslyn.

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## ESCALLOPED OYSTERS.

One pint oysters; roll the necessary quantity of cracker crumbs, soak them in milk until soft. Season to taste with salt and pepper. Put a layer of the soft crumbs on bottom of baking dish, a layer of mixture until dish is filled, having crumbs last; dot pieces of butter over top. Sprinkle with salt and pepper and bake until brown in a hot oven.—Clara H. Bartlett.



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## Meat.

#### BOILED MUTTON—CAPER SAUCE.

Use the upper half of leg of mutton. Put over fire in boiling water to cover it, with one tablespoon salt and a small red pepper; boil gently two hours, or until tender. Caper sauce is made by thickening one pint boiling milk with one tablespoonful flour dissolved in a little cold water and strained; add one tablespoonful capers; serve hot over the mutton. Garnish with parsley.

Subscriptions for Any Paper or Magazine as Low as the Lowest, at Holmes', 58 Main St.

# BEEF TENDERLOIN, MILANAISE.

Place tenderloin in pan with slice of fat pork over and under it; put into pan one onion peeled, one carrot and one green pepper with enough boiling water to cover all. Bake slowly one hour. Meantime boil one-half package spaghetti in salted water twelve minutes; then drain and let stand in cold water. For sauce, brown together two teaspoonfuls flour and butter and gradually mix with one pint of gravy from the meat, and add the spaghetti. Slice the tenderloin, put sauce over it and serve immediately.

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#### BRAISED FILLET OF BEEF.

Select a fresh beef tenderloin, large or small according to party to be served. Wipe well with dry towel, place in baking pan with a little hot water. Chop one onion, one tomato, one green pepper and sprinkle over the meat, pinch of white pepper, one teaspoon salt. Roast in medium oven forty-five minutes, keeping a little water in pan to avoid meat becoming too dry. Make sauce as follows: Strain liquor from baking pan, add one pint stock or water, take off grease with ladle; add one can champignons (mushrooms), thicken with one table-

spoon cornstarch dissolved in little cold water. Slice the fillet in portions and turn sauce over same. Serve hot with parsley garniture.

These three recipes were contributed by Herbert L. Aldridge,

Chef, Atlantic City, New Jersey.

Poker Chips, Dice and Playing Cards at Holmes'.

#### POT ROAST OF BEEF.

Four to six pounds from the middle or face of the rump, the vein or the round. Wipe with a clean, wet cloth. Sear all over by placing in a hot frying pan and turning until all the surface is browned. Put in a kettle with one cup of water and place it where it will keep just below the boiling point. Do not let the water boil entirely away, but add only enough to keep the meat from burning. Have the cover fit closely to keep in the steam. Cook until very tender, but do not let it break. Serve hot or cold. The meat when cold is delicious, cut in quarter inch slices and sauted in hot butter.—Mrs. W. H. Thorne.

#### POT ROAST OF BEEF.

A square of beef cut from the round, brown it in some of its fat in a frying pan, on all sides. Then add two full cups of hot water, cover closely and set in the oven and cook slowly until the meat is almost ready to fall apart. There should be only enough water for a gravy when the meat is done. Season the gravy with salt and pepper, and if desired it may be thickened a little. This makes tough meat tender and palatable. Ham can be used the same way.—Mrs. L. F. Gurney.

Poker Chips, Dice and Playing Cards at Holmes'.

# MEAT LOAF.

Two pounds raw beef (rump or round), one-half pound raw pork (chops), two small onions, one-half cup milk, one egg, one-half teaspoon salt, pepper, one-half cup rolled crackers, two tablespoonfuls tomato. Put meat and onion through meat chopper, and add the other ingredients. Mix together into a loaf and bake one hour, basting frequently.—Mrs. W. P. Chisholm.

#### BEEF LOAF.

One pound hamburg steak, one-half pound pork sausage, one cup bread or cracker crumbs, two eggs, two cups milk, one large teaspoonful salt, one-half a nutmeg. Mix all together and bake in bread pan half or three-quarters of an hour.

—Mrs. Clara M. Folger.

#### MEAT LOAF.

Two pounds beef or veal, hamburged; one-quarter pound salt pork or suet, hamburged; two small onions chopped fine, one cup crackers rolled very fine; salt; two eggs beaten well; one teaspoonful turkey seasoning; one cup milk; bake three-quarters of an hour.—Mrs. G. E. Bolling, Mrs. B. O. Gibbs. E. A. F.

Poker Chips, Dice and Playing Cards at Holmes'.

#### VEAL LOAF.

Take three and one-half pounds of veal from the leg and chop it very fine; add six powdered crackers, one-half pound of salt pork chopped fine and two eggs well beaten. Seasoning with one tablespoonful salt, one teaspoonful black pepper, one-half teaspoonful allspice, one-half teaspoonful ground clove, one-half small onion chopped fine; sage or sweet marjoram may be used instead of onion if preferred. Knead all this together and make into a loaf and place on a tin sheet. Beat one egg and pour it over the loaf; put bits of butter on top and sift over it one-half pound of cracker crumbs. Take one-half teacup of hot water, add a piece of butter the size of a nutmeg, and with this baste the loaf three or four times while baking. Bake two hours. When cold cut in thin slices and serve for either breakfast or tea.—Mrs. Geo. A. Monk.

Poker Chips, Dice and Playing Cards at Holmes'.

#### BRAISED BEEF.

Six thin slices fat pork, one onion, one and one-half pounds round steak (cut thick), salt and pepper, one heaping tablespoonful flour. Fry out pork, add sliced onion and fry a delicate brown. Remove onion. Cut steak into pieces about

one and one-half inches square and fry a nice brown on all sides; then add salt and pepper to taste, sprinkle over all the flour, stir well and pour over boiling water enough to cover, and cook slowly until meat is tender (about three hours). Add water if it boils away too rapidly.—Mrs. F. A. Sweetland.

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#### HAMBURG STEAK.

One and one-half pounds bottom of round, one-quarter pound kidney suet, run through meat grinder (medium knife). Add pepper and salt to taste. Make into small cakes and cook in hot spider with a little pork fat. Serve with brown gravy, tomato or onion sauce.

Onion Sauce.—Boil until tender three or four onions. Drain and pass through sieve; season with salt and pepper and stir in one dessertspoon flour and add to the gravy in the spider after removing the cakes to a hot platter. Let sauce come to a boil and pour over cakes.—Mrs. W. H. Poole.

#### PRESSED VEAL.

Boil a shin of veal in four quarts of water until the bones can be taken out and the water is nearly boiled away. Chop meat fine. Season with powdered mace, pepper and salt; add two crackers pounded and sifted and parsley cut small. Mix well together with the water that remains in the kettle, and put into a bowl previously wet with cold water. As you fill the bowl add slices of two or three hard boiled eggs; cover the bowl with a plate; set a weight upon it and let stand until next day.—Mrs. Geo. A. Monk.

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## VEAL OYSTERS.

Take a medium thick slice of veal steak and cut into rounds the size of an oyster. Season well and roll in beaten egg, then in fine bread crumbs. Place in frying basket and immerse in hot fat. The veal may be cooked a little before preparing as otherwise the "oysters" may brown before the meat is thoroughly cooked. Serve with brown gravy or tomato sauce.

—Mrs. R. Hogg, Jr.

#### LAMB TERRAPIN.

Two cups cold lamb cut into dice, two tablespoons butter, one teaspoon mustard, one tablespoon flour, one tablespoon Worcestershire sauce, one cup stock or gravy or meat extract or water, one-quarter cup cream, two hard boiled eggs, two tablespoonfuls sherry if liked. Make a sauce by blending butter, flour and mustard, adding the stock, cream and sauce and cooking five minutes after it boils. Put in next the yolks of eggs rubbed through a sieve and the meat. Heat gently, add whites of eggs cut small, season and serve on toast.—Mrs. Heman Eldridge.

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#### SOUTHERN BAKED TRIPE.

Cut tripe in squares and spread over with bread and onion dressing. Roll up and fasten with toothpicks; dredge with flour and spread with a little soft butter. Bake in hot oven over one-half hour, basting frequently with butter and hot water. Garnish with lemon slices and pass melted butter with a dash of paprika added. Fresh tripe should always be used as the pickled destroys the delicate flavor.—Mrs. A. L. Garvin.

#### FRIED TRIPE.

Cut cold boiled tripe in pieces three inches square and lay them for one-half hour in one tablespoon olive oil, two tablespoons vinegar, salt and pepper. Roll in cracker crumbs and fry in hot pork fat or butter.—Mrs. M. Smith.

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# SHREWSBURY SAUSAGE.

Chop fine one-quarter pound beef, same of veal, one-half pound lean pork and same of bacon. Season lightly with pepper and salt and a little powdered sage. Press closely in a straight-sided pan. Boil two cups of yellow split peas until they can be put through a colander. Season with pepper and salt and a few drops of lemon juice, and put the mixture in a pudding dish buttered. Slice meat mixture in half-inch slices and lay over peas. Bake in hot oven three-quarters of an hour. Serve with tart apple sauce.—Mrs. A. L. Garvin.

## PORK CHOPS, SOUTHERN STYLE.

Select nice meaty chops and spread the following dressing on them, add a little water and bake one hour or more.

Dressing.—One cup bread crumbs, one tablespoon butter, one egg, poultry seasoning, salt and pepper. Veal steak or cutlets can be used instead of pork chops if desired.—Mrs. W. D. Lockhart.

#### BAKED BEEF STEW.

Two pounds leg beef cut in small pieces, one large carrot, one onion, one cup peas, one teaspoonful minute tapioca, one teaspoonful bread crumbs, one-half teaspoon vinegar, three cloves, pinch of nutmeg, salt and pepper; slice vegetables, pack in layers, cover with cold water, cover tightly and bake two and one-half or three hours.—Mrs. W. D. Lockhart.

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#### BEEFSTEAK PIE.

Cut up rump or flank steak into strips two inches long and about an inch wide. Stew them with the bone in just enough water to cover them, until partly cooked. Have one-half dozen cold potatoes sliced; line a baking dish with pie paste; put in a layer of the meat with salt, pepper, sliced onions, then sliced potatoes with bits of butter dotted over them, then the steak alternated with layers of potatoes until the dish is full. Add gravy or broth, having first thickened it with brown flour. Cover with a top crust, making a slit in the middle. Brush a little beaten egg over it and bake until quite brown. Very nice for tea.—Mrs. N. P. Appleton.

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#### TO ROAST BEEF.

Sprinkle bottom of dripping pan with flour and pepper; two or three thin slices of fat pork, then place meat on the pork; sprinkle flour and pepper on top of the meat and spread thin slices of pork. Put into a hot oven to sear the outside. Then add boiling water and baste and bake. Serve hot. The gravy may need a little thickening.—Mrs. W. H. Poole.

#### KIDNEY WITH TOMATO SAUCE.

Cut in small pieces a fresh kidney and fry in hot lard. When almost done add to it a sliced onion, one-half cup tomatoes and a slice of ham. Let all fry together and when done add teaspoonful flour, piece of red pepper and teaspoonful chopped garlic and parsley. Thin with a little water; season with salt and let boil a few minutes when it is done.—Mrs. J. S. Kent.

#### FRIED RABBIT.

Soak in salt and water from two to four hours. Parboil until tender. Fry in butter until brown; add salt and pepper while frying.—Mrs. S. E. Keith.

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#### SPAGHETTI A LA BIG SANDY.

One pound pork chops, package of spaghetti, three medium sized onions, three peppers, green or ripe as you choose. Fry the chops after cutting them in small pieces, then add the onion sliced, fry until tender but not brown; add one can tomatoes and simmer until the pork is well done. Chop the peppers (remove the seeds) and add to this. Cook the spaghetti in salted water until tender; pour cold water over it and drain well; then add to the other things and stand where it will keep warm, but not cook any more.—P. W. H.

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AMERICAN CHOP SUEY.

Have cooked one-half cup macaroni and one-quarter cup rice. Fry two slices of fat pork and one large onion sliced; then add one pint of tomato, one pound of hamburg steak, the cooked rice and macaroni; mix well and cook until done. Serve hot.—Mrs. W. H. Senter.



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# Poultry.

#### MOCK TURKEY.

Have the bone removed from a fresh shoulder of pork. Make a stuffing of two cups crumbs (either bread or cracker), one teaspoon salt, two teaspoons poultry seasoning, one tablespoon butter. Add hot water to make right consistency. Use an onion if liked. Fill the cavity with the stuffing; sew up as you would a turkey. Sprinkle flour over it and three tablespoons celery salt. Add one and one-half pints of hot water; bake three or four hours according to size.—Mrs. E. W. Mc-Allister.

#### BRAISED FOWL.

Draw, singe and prepare the fowl as for roasting. Saute (brown) the fowl on all sides in a frying pan containing about four tablespoons bacon or salt pork fat; add two cups water, a small carrot and an onion sliced, two or three sprigs of parsley and a bay leaf. Heat to the boiling point, cover and set in the oven. When cooked, strain the liquid, remove the fat and thicken with flour cooked together (two tablespoonfuls butter, one and one-half tablespoonfuls flour, one cup of the liquid, one-quarter teaspoon salt if needed, few grains pepper); a little tomato puree improves it. The sauce may be poured over the fowl or served separate. The length of time for cooking depends on age of fowl. Cook a fowl a year old from two to three hours or until tender.—Mrs. W. B. Baldwin.

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# JAMBALAYA OF CHICKEN.

Cut in pieces a young chicken and slices of raw ham. Fry the whole in hot lard and set aside. In the same lard fry an onion and a tomato; when nearly done add one cupful rice, the chicken and ham and let all fry together, stirring constantly. Add enough water to cover the whole and let boil slowly until done. Season with strong pepper, bay leaves, chopped parsley and thyme. When cooked let dry a little and serve hot.—

Mrs. J. S. Kent.

#### CHICKEN TERRAPIN.

From one well boiled chicken separate all the meat from the bones and skin and cut and shred it in small pieces, mincing it finely. Season the meat with mace, red pepper and salt and cover it with new milk or milk and cream and let it stand and simmer before boiling. When at a boil stir in butter the size of a walnut or egg in which has been rubbed a little flour and just before dishing the yolks of two hard boiled eggs rubbed smoothly with a little sherry wine. Add also a glass of wine; serve hot.—Mrs. R. R. Shippen.

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#### CHICKEN FRICASSEE.

Boil the chicken in just enough water to cover until tender, seasoned with salt and pepper. Pour off the liquor, and to one pint add three tablespoonfuls flour rubbed smooth with a piece of butter the size of a large egg. When the flour is cooked, pour in a gill of cream or milk, and when simmering add yolk of one egg well beaten. Pour over chicken on platter. Very nice.—Mrs. G. M. Hart.

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#### PRESSED CHICKEN.

Boil a fowl in as little water as possible, till very tender. Remove the skin, pick the meat apart and mix dark and light together. Remove the fat from the liquor and season the liquor highly with salt, pepper and celery salt. Boil down to one cupful and then mix with the chopped meat. Butter a mould and decorate the bottom and sides with slices of hard boiled eggs; pack the meat into the mould and set away to cool with a weight on the meat. Turn out and slice.—Mrs. N. G. Hunt.

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## JELLIED FOWL OR CHICKEN.

Cook until the meat falls from the bone. Chop meat fine. Have ready one tablespoonful granulated gelatine softened in a little cold water. Dissolve in one pint of the water the fowl was boiled in, which must be boiling. Add one-half grated onion, pinch of pepper, one-half teaspoon salt or season to taste. Pour over the chopped chicken and put in bread pan which has been lined with oiled paper. Set aside to become cold. Slice thinly and serve.—Mrs. B. J. Fuller.

# Put It On the Slate. What?

The blame for clinkers, clogged up stoves, ashes to sift, etc.

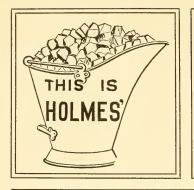
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liable in every way, and warranted superior to anything in the market (except Franklin), and that is the coal we are putting up in paper bags for grocers to sell.

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# Vegetables.

#### SPAGHETTI.

Break spaghetti into boiling salted water, cook thirty minutes, drain in colander. Into a well buttered baking dish, place a layer of spaghetti, layer of minced onion, layer of tomatoes, over these grated cheese, pieces of butter, dash paprika. Repeat layers until dish is full; over all scatter buttered cracker crumbs, more grated cheese; bake in oven twenty or thirty minutes.—Mrs. H. L. Tinkham.

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# SPAGHETTI OR MACARONI WITH TOMATO SAUCE.

One-half pound spaghetti, one can Campbell's tomato soup. Take one-half pound spaghetti, put into boiling salted water and cook twenty minutes; put into colander and pour cold water over it (drain). Take one can Campbell's tomato soup and bring to boiling point, add spaghetti and boil three minutes. Put into serving dish and grate over it a little cheese, or serve without the cheese if one does not care for it.—Mrs. F. A. Sweetland.

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## GREEN CORN.

Cut the corn from six ears of new and tender corn, leaving as much of the hull on as possible. Chop fine half of green pepper, a little grated onion and tomatoes peeled and cut up fine; add these to the corn. When the whole has come to the boiling point, let simmer about fifteen minutes or until reduced somewhat. Add meanwhile one-half teaspoon each of salt and sugar and just before removing from the fire, two teaspoonfuls butter.—Mrs. Florence Kennedy.

#### STUFFED PEPPERS.

Cut tops of six green peppers nearly off and remove seeds. Chop fine three medium sized tomatoes, or use one-half cup tomato pulp from can. Add one-half cup finely chopped ham and chicken, one-half cup soft bread crumbs, two teaspoonfuls finely chopped onion, one teaspoon Worcestershire sauce, salt, pepper and cayenne to taste. Heat mixture in one tablespoonful olive oil and fill peppers. Place peppers closely together in baking pan, pour in one cup boiling water and bake twenty minutes. Serve with tomato sauce.—Mrs. C. C. Merritt.

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#### CARROTS.

Scrape and cook in boiling salted water until tender. Peel and cut in cubes. For one pint, put one tablespoon butter in pan with one-half teaspoon sugar and salt, one teaspoon lemon juice and pepper. Toss the carrot in this until hot and the butter absorbed.—Mrs. E. W. McAllister

# EASY ESCALLOPED TOMATO.

One can tomato, one package Uneeda biscuit, salt, pepper and butter. Roll crackers fine, stir into tomato. Season with salt and pepper, and dot with lumps of butter. Bake one-half hour in hot oven.—Mrs. E. F. O'Neil.

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#### BUTTERED BEETS.

Boil three or four medium sized beets. When boiled drop into cold water and slip off the skins. Put in a wooden tray and chop them quite coarse. Return to a hot saucepan, add level teaspoon salt, a dash of pepper and one-quarter cup butter. Stir the beets over and over in the butter until it is melted. Serve in a hot dish.—Mrs. W. H. Senter.

#### CREAMED POTATOES.

For a pint of cold boiled potatoes cut in small pieces, use one-half cup milk, a few bread crumbs, one tablespoon butter, salt and pepper to taste. Cook until the milk is absorbed and thickened by the bread and potatoes. When ready to serve, add some finely chopped parsley.—A. M. H.

#### DUCHESS POTATOES.

To two cups hot riced potatoes add two tablespoons butter, one-half teaspoon salt and yolks of three eggs slightly beaten. Shape, using pastry bag and tube, in forms of pyramids, leaves, roses, etc. Brush over with beaten egg diluted with one teaspoon water and brown in hot oven.—Hannah A. Hale.

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#### SCALLOPED POTATOES.

Pare and slice enough potatoes to make three pints. Cover with water that is boiling and salted, bring quickly to the boiling point. After boiling about three minutes, drain, rinse in cold water and drain again. Put in a baking dish for serving (that has been well buttered) a layer of potatoes and sprinkle with salt, add bits of butter here and there, also a few shavings of onion and a little finely chopped parsley. Continue the layers until the dish is loosely filled; then pour in milk to come to the top of the dish. Bake in a moderate oven.—Mrs. W. B. Baldwin.

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#### BAKED EGG PLANT.

Remove the interior of a large egg plant with a silver knife, leaving a shell about one-quarter inch thick. Mix the pieces of egg plant with an onion cut up fine, cover with water and cook until tender; mix with bread crumbs, salt and pepper. Fill the shell and bake in quite hot oven. Do not cook until the shell shrivels.—Mrs. C. E.

#### BERMUDA ONIONS STUFFED.

Remove the center from the onions after peeling them, leaving only a sufficiently thick shell to hold the dressing. Fill the centers with minced veal or chicken or combination of meats at hand; season the meat highly with salt, pepper and other condiments if liked. Cover tops with bread crumbs and put a generous piece of butter on each. Place in a buttered baking pan and turn in a cup of boiling water. Bake until onion is tender.—*Mrs. W. H. Poole*.

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#### PEAS AND CARROTS.

Equal quantities of green peas and carrots. The carrots cut in small cubes. Season well with salt, pepper and butter. Have quite a little water left in them when done and thicken with flour to a thin sauce.—A. M. H.

#### STUFFED PEPPERS.

Cook one-half cup rice in two cups brown stock until tender; add one-quarter cup melted butter, a few drops of onion juice, one tablespoon tomato catsup and salt and pepper. Take seeds from peppers, fill with mixture, cover with buttered cracker crumbs. Bake until crumbs are brown.—Maria W. Howard.

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#### STUFFED PEPPERS.

Select sweet peppers of equal size, cut off the stem end and with a teaspoon handle remove the seeds. Put the peppers into boiling water and boil for five minutes. Make a stuffing with softened bread crumbs, minced meat of any kind, and season with salt, pepper, butter and a little onion juice. Put them in a baking pan with stock about one inch deep in the pan; bake in a moderate oven half an hour, remove to platter and pour a little stock over.—Alice Hamblett.

#### SWEET POTATO WITH ORANGE.

Parboil potatoes, peel and cut in cubes until you have about three pints. Put layer in buttered baking dish, add to each layer three heaping teaspoons sugar, nutmeg, grated orange rind (yellow only) and lumps of butter. Add another layer of potato, season; continue until dish is filled. Add juice of four oranges. Bake in moderate oven three-quarters of an hour. (Note: Pour juice in at one side, using small pitcher, so as not to disturb top layer).—Mrs. E. F. O'Neil.

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#### A NICE WAY TO PREPARE CABBAGE.

Take one or two pounds of cabbage, partly cover with water and cook until tender, but not too soft. Pour off water and add a generous piece of butter, salt and pepper to taste and about two tablespoonfuls vinegar. Cut up the cabbage into quite small pieces. Serve hot.—Mrs. F. A. Sweetland.

#### BROILED TOMATOES.

Wipe and cut in halves crosswise; cut off a thin slice from rounding part of each half; sprinkle with salt and pepper; dip in crumbs, then in beaten egg, then in crumbs again; put on a buttered broiler and broil eight minutes.—Mrs. A. M. Hamblett.

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#### POTATO PUFF.

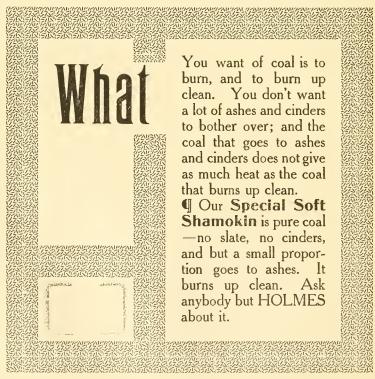
Put two cups cold mashed potatoes in a spider, add the yolks of two eggs, one tablespoonful butter, three tablespoonfuls cream, one teaspoonful salt and one saltspoonful pepper. Stir until very hot. Take from fire and stir in carefully the well beaten whites of the eggs. Put into a baking dish and brown in a quick oven.—Mrs. W. H. Thorne.

#### BRUSSELS SPROUTS WITH BUTTER.

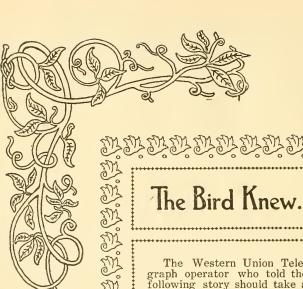
Cook the sprouts in salted water until they are tender, then drain well, drying them with a clean cloth somewhat. Brown in a saucepan two ounces of butter, and into this stir the sprouts, letting them heat and brown a little if they will. Put them in a dish, when hot sprinkle lightly with grated Parmesan cheese and send to table.—Mrs. J. Q. Ford.

#### PARISIAN POTATOES.

Small round balls cut from raw potatoes boiled until done and browned in butter in frying pan.—H. L. Aldridge.



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Puck Amended.

## Salads.

#### CHICKEN SALAD.

Two cups chicken meat cut in small pieces, two cups celery also cut in small pieces; marinate with French dressing. Chill. Arrange in salad dish and cover with mayonnaise. Decorate with hard-cooked eggs cut in slices (capers if you like).—Mrs. W. H. Wade.

#### LOBSTER SALAD.

Mix two cups lobster meat with four hard-cooked eggs chopped fine. Marinate (or sprinkle) with French dressing; drain and add mayonnaise dressing. Serve on lettuce, garnish with chopped olives and sprinkle with finely chopped chives.—Mrs. W. H. Wade.

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#### MANHATTAN SALAD.

Take equal quantities of cold chicken cut fine (not chopped) celery, apples, and nuts; mix and add mayonnaise dressing; to this if liked can be added chopped red peppers, olives or capers. The pimentoes that come in tins are best.—Mrs. Alice M. Howard.

#### PEAR AND NUT SALAD.

Beat the white of one egg slightly, add one-half tablespoon of lemon juice and one-half tablespoon water. Drain carefully canned pears. Take each one and dip into the white of egg, then roll in English walnut meats chopped fine. Serve on lettuce leaves with salad dressing.—Mrs. Mary L. Wade.

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## FRUIT SALAD.

Cut two bananas into slices crosswise, four oranges cut into small pieces, one small pineapple picked into small piecess with a fork, one-half cup nut meats. Marinate with three tablespoons olive oil, one-half teaspoon salt, a few grains of paprika and one tablespoon lemon juice. Serve with cream dressing.

Cream Dressing.—Whip one-half cup heavy cream, add one-quarter teaspoon salt and one-half tablespoon sugar; add two tablespoons lemon juice very slowly.—Mrs. Mary L. Wade.

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#### FRUIT SALAD.

One-half pound blanched almonds chopped very fine, four oranges pared and sliced, one can pineapple chopped fine, three bananas or peaches, pears, French cherries, strawberries or other fruit, in like proportions; alternate the layers of fruit with powdered sugar and reserve the almonds for the top layer; then add the following dressing and chill.

Dressing.—One-half cup lemon juice, two tablespoons sherry and two tablespoons of liquor, preferably, maraschino. Cranberries can be used instead of strawberries if stewed until quite soft with a good deal of sugar; grated cocoanut can be used instead of almonds.—Mrs. Eva Gibbs.

#### BANANA SALAD.

Peel and slice the bananas lengthwise; roll in finely chopped peanuts; lay on lettuce leaves and pour salad dressing over each leaf.—Mrs. I. B. Hallett.

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## PINEAPPLE AND CELERY SALAD.

Pare and eye a small pineapple; cut it in slices almost an inch thick, then into dice. Wash and cut fine an equal amount of well blanched celery. To one cup of salad dressing add one-half cup of stiffly whipped cream and mix lightly together. Stir a little more than half of this with the mixed pineapple and celery. Heap on a dish, spread the remainder of the dressing over the top. Garnish with salted pecans and blanched celery tips.—Mrs. E. H. Kcith.

# ENGLISH WALNUT SALAD.

Place choice English walnut meats in a salad dish on a bed of minced oranges, sprinkle lightly with pure olive oil and set aside for several hours. Wash and pick over crisp watercress, sprinkle with salt and pepper, add the fruit and nut mixture and serve as cold as possible.—Mrs. B. O. Gibbs.

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# PINEAPPLE SALAD.

Make ball of chopped walnuts and cream cheese; place on slice of "Taka" pineapple; serve on lettuce leaf with French dressing.—Mrs. H. L. Tinkham.

# BANANA AND NUT SALAD.

To one-half cup water add one-half cup sugar and boil five or six minutes; to this add the juice of one-half lemon and boil two or three minutes; choose small, ripe bananas; peel them, remove the coarse threads or better still, scrape them with a sharp knife. Roll the bananas in the cold syrup and then in chopped nuts, covering them completely with the syrup and nuts. Use either English walnuts or pecans. Serve on crisp lettuce leaves. Put a little dressing on each and sprinkle with small pieces of candied cherries. Use (Mrs. Mary L. Wade's) Cream Dressing.—Mrs. C. C. Merritt.

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#### GRAPE SALAD.

Cut large white grapes in halves and remove the seeds. To each pint of this allow a pint of the pulp of shaddocks (grape fruit); cut into halves, and with a spoon take out the pulp in good sized pieces; remove the seeds. Mix this with green mayonnaise and serve on lettuce with game. This is also exceedingly nice with broiled chicken.—I. M. Appleton.

# FRUIT SALAD.

Two oranges cut fine, one banana cut fine, one pound white grapes (seeded), one cup nuts, three sticks celery cut fine, three apples. Serve with boiled dressing. Three or four cherries on the dressing makes it very attractive.—Mrs. W. E. Bryant.

# SHRIMP SALAD.

Wash and drain shrimps and mix with half their bulk of cut celery, also olives or capers as desired. Use any good dressing and serve in border of tomato jelly.—Mrs. R. W. Dow.

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# MAYONNAISE OF CELERY AND SHRIMPS.

Boil two dozens of nice shrimps; peel when cold and set aside. Take the yolks of three boiled eggs, mash them well with a spoonful each butter, oil, vinegar, and salt and pepper to taste. Add the chopped whites, a bunch of celery cut in strips and a spoonful of sliced pickles. Pour the whole on the shrimps and set in a cool place until ready to serve.—Mrs. John S. Kent.

# TOMATO JELLY SALAD.

Cook one-half can tomatoes, two cloves, bit of bay leaf, one-half teaspoon each of salt and paprika; cook fifteen minutes, strain; add four teaspoons of dissolved gelatine; pour into individual moulds and chill. When cold remove from moulds, garnish with lettuce and salad dressing.—Mrs. J. T. Bullivant.

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# TOMATO SALAD.

Peel and chill six firm tomatoes and cut in halves; remove the seeds. To one cup of whipped cream add two tablespoonfuls each of lemon juice and prepared horseradish; also seasoning of salt, paprika, and mustard. Place tomatoes on lettuce leaves and heap dressing on each slightly.—Mrs. E. H. Keith.

# TOMATO SALAD WITH CREAM.

Slice the tomatoes in rather thick slices into the salad bowl. Sprinkle with salt and white pepper, and set away to chill. Just before serving put over them some whipped cream with chopped olives stirred through it in place of mayonnaise; serve on crisp lettuce leaves. The change from mayonnaise to cream is a pleasant one.—Mrs. Veronica Eldredge.

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#### HUNGARIAN POTATO SALAD.

Take small potatoes, slice thin; to every pint of potatoes mince one small onion, one pickled beet, one fresh cucumber sliced, four sardines, one large spoonful minced boiled ham, one Dutch herring. Mix all together and serve with a good dressing.—Mrs. H. F. Gibbs.

#### POTATO SALAD.

Chop very fine one-half a small, young and mild onion; this should be as fine as if it had been grated. Cut six cold boiled potatoes into small cubes of the same size (less than one-half inch in diameter). Mix the potato and onion with five or six tablespoonfuls of oil. Mix very thoroughly, turning the potato over and over, and adding more oil, if needed to make each piece of potato glisten with oil. Then add three or four tablespoons vinegar, one tablespoon at a time, mixing in each before the next is added. Put mixture into a salad bowl, shaping it into a firm mound. Then cover or mask with mayonnaise dressing (I use Durkee's salad dressings in preference to my own). With capers, sliced olives or chopped lettuce divide the mound into six sections. Fill in these with cooked sifted yolks of eggs, chopped whites of eggs and chopped beets. Set a tuft of lettuce hearts in the top. Onehalf a green pepper pod chopped very fine can be mixed with the onion.—Mrs. C. C. Merritt.

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# POTATO SALAD.

Chop four cold boiled potatoes, two hard boiled eggs, two or three slices of beets, one-half raw onion. Add dressing.—

Mrs. J. A. M.

# TOMATO JELLY AND NUT SALAD.

Soak one-half box gelatine in one-half cup of cold water for fifteen minutes. Take one can tomatoes, season highly, boil and strain, adding enough hot water if necessary, to make three cupfuls. In this, while boiling, dissolve the gelatine. Turn out into two small moulds to give a cuplike form. When cold place on lettuce leaves, fill with sliced celery and broken pecans or walnut meats and serve with salad dressing.—Mrs. H. A. Hamblett.

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# CHEESE SALAD.

Rub one-fourth pound Roquefort cheese to a paste, add olive oil until the mixture has the consistency of thick cream. Thin with a tablespoon of vinegar. Serve on lettuce.—Mrs. H. A. Hamblett.

# CHICKEN AND NUT SALAD.

Cut into dice enough white meat of chicken to make two cupfuls; add two-thirds cup broken English walnut meats, moisten with French dressing; let stand one or more hours; then drain, add one and one-third cup finely cut celery, mix with mayonnaise dressing; serve on bed of lettuce leaves and garnish with halves of nut meats.—Lizzie D. Gibbs, Brooklyn, N. Y.

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# BEET SALAD.

Boil four medium sized beets. When cold chop fine, add half as much chopped cabbage as you have beets and horseradish to make it taste quite hot. Pour a salad dressing over the mixture and serve on lettuce leaves. No rule can be given for the amount of horseradish as it is much stronger sometimes than others.—Mrs. Amanda T. Perkins.

# SWISS SALAD.

Mix one cup cold cooked chicken, cut in cubes, one cucumber pared and cut in cubes, one cup chopped English walnut meats and one cup French peas. Marinate with French dressing, arrange on serving dish and garnish with mayonnaise dressing.—Mrs. H. T. Rhoades.

# SWEETBREAD AND CELERY SALAD.

Mix equal parts of parboiled sweetbeads cut in one-half inch cubes and celery finely cut. Moisten with cream dressing and arrange on lettuce leaves.—Mrs. H. T. Rhoades.

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### HAM SALAD.

One cup chopped ham, two-thirds cup chopped potatoes, two large stalks celery cut very fine, two small onions cut very fine. Serve on lettuce with any nice dressing.—Maude Sisson, Fall River, Mass.

# HAM SALAD.

Dice one pint cold boiled ham; same quantity of firm white cabbage shaved; chop fine two small cucumber pickles and two pickled beets or onions. On salad platter arrange a bed of cabbage, put ham in center and sprinkle with cucumber and onions; pour over a good dressing, strong of mustard.—

Mrs. E. H. Keith.

# SPINACH SALAD.

Cook one-half peck spinach, drain well and chop fine, season with salt, pepper and a little vinegar. Chill and turn out on a bed of lettuce. Cover with a nice dressing.—Mrs. Howard M. Dow.

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# COMBINATION SALAD.

Mix with a scant cup each of cut celery, cucumber, tomato, apple, a few spoonfuls each of green peppers without seeds and horseradish and young onions. Serve on lettuce with a good dressing.—Mrs. S. Elliott Keith.

# RUSSIAN SALAD.

Four good sized cold potatoes cut small, two tablespoonfuls string beans or more, two tablespoonfuls peas, celery if in season, one-half cucumber, one small onion cut fine, two medium sized tomatoes sliced thin. Mix well with dressing spread on lettuce leaves and garnish with beets. Any kind of vegetable can be used as you may happen to have.—Mrs. B. O. Gibbs.

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## STRING BEAN SALAD.

Take crisp lettuce leaves (four are plenty), arrange them in roses, put one large spoonful of cold string beans in each rose. Cover with a cream salad dressing and dot all over with little squares of boiled beets. Set on ice until ready to serve.—*Emma Nolan*.

#### BREAKFAST SALAD.

Scald two ripe tomatoes, peel them, put them in cold water or fine ice to become cold; drain, and either slice or divide into sections; peel and slice very thin one cucumber; line a salad bowl with crisp lettuce leaves, add the tomatoes and cucumber and one teaspoonful finely chopped parsley with a few blades chives; if possible add a few green leaves of tarragon; pour over all a plain salad dressing.—Mrs. Henry F. Gibbs, Chartley, Mass.

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# HERRING SALAD.

Soak two salt herrings over night; wash, remove bones and chop; one cup cold meat, two cups mashed potatoes, three medium sized apples, two beets, two small onions. Chop not too fine, first separately, then together. Mix, add pepper, vinegar and cream to taste; place in salad dish and ornament the top with alternate strips of chopped beets, chopped yolks of eggs, chopped whites of eggs, then beets again, etc.—Signi Akra.

# INTERSTATE FRUIT SALAD.

Twelve portions. Three Florida navel oranges, six Delaware peaches, one-half box Massachusetts strawberries, onehalf small California pineapple, one-half pint Maine corn. To prepare fruit; peel oranges and slice very thin crosswise; peel and cut in quarters the peaches; hull and wash strawberries; cut off the outside of pineapple and cut in small cubes lengthwise. Whip the cream with a little milk added; when stiff add one cup powdered sugar and one-half teaspoon vanilla extract. Arrange fruit in glass salad bowl artistically and turn over same the following sauce; mix thoroughly together one tablespoon cornstarch and one cup granulated sugar; turn over same one-half pint boiling water, and stirring one way, cook five minutes; flavor with wine or extract; when cool turn over salad. Garnish top with whipped cream. Set on table with glass service. This salad if carefully made is very tasty and pretty.

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#### WALDORF SALAD.

One-half pound English walnuts, four large sound apples, one small bunch white celery, one head lettuce, two table-spoons mayonnaise. Wash celery and lettuce thoroughly; peel and cut apples into one-fourth inch dice; cut celery into thin slices crosswise; place in bowl and mix well with the mayonnaise. Place this portion of salad upon the leaves of the heart of the lettuce in salad bowl and sprinkle the walnuts (chopped fine) over the top. Serve very cold as soon as made with toasted butter thins. This salad turns a reddish color if let stand over half a day on account of the apples. All salads are more satisfactory if made shortly before wanted for table.

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# "MARION" FRUIT SALAD.

Will serve twelve persons. Four sound bananas, one-half pound English walnuts, one-half pint orange mayonnaise, one head lettuce. Make orange mayonnaise as follows: yolks of two fresh eggs, dust of dry mustard, one-fourth saltspoon fine salt, one teaspoon sugar; stir well together with wooden spoon; add one-half pint olive oil, a few drops at a time, as fast as it emulsifies (becomes thick); add few drops of juice from one sour orange; continue until you have used the oil and juice of the orange; if mayonnaise is too heavy drop in few drops of lemon juice or white vinegar. Always stir same way in making mayonnaise.

Chop walnuts very fine; peel and cut bananas into three equal portions each; roll lightly in mayonnaise, then in the chopped walnuts. Serve on hearts of lettuce on glass plates. Garnish with lovers' knots made from long narrow strips of the orange peel.

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# VEGETABLE SALAD—AMERICAN GARDEN

Will serve twelve people. One head fresh lettuce, six tomatoes, three cucumbers, small bunch watercress, one-half pint French peas, one-half pint Marinate (French dressing). Place enough lettuce leaves to cover sides and bottom of salad dish; alternately place slices of tomatoes and cucumbers around the sides, each slice of cucumber half lapping the tomato, etc.; cut off stems from watercress and place loosely in center; over all thinly strew the peas; dress all with generous portion of Marinate. Make this salad large or small according to number served. The lettuce must be crisp; an easy way to secure same is to wash carefully each leaf in cold water, and shake water off; let stand one hour in cool place. Have all vegetables cold.

—These four recipes contributed by Herbert L. Aldridge, Chef, Atlantic City, New Jersey.

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# SALAD DRESSING.

One-half cup vinegar, let boil; two eggs, beaten separately; one-half cup milk; one-half teaspoon salt; two dessertspoons sugar; one teaspoon mustard mixed with a little cold water. Mix all together and put in boiling vinegar and stir over fire until thick as good cream. Remove and add butter size of large egg. This makes a pint.—Mrs. Robbins.

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# BOILED SALAD DRESSING.

Four tablespoons butter, one tablespoon flour, one cup milk, three eggs, one tablespoon sugar; one teaspoon mustard, one-half cup vinegar, dash of red pepper. Mix butter flour sugar, and mustard, cook in double boiler; add milk, then eggs and last vinegar; cook until like custard. When cold and ready to serve add one cup whipped cream.— $M.\ A.\ F.$ 

# SALAD DRESSING.

Three eggs, one-third cup sugar, four tablespoons oil (or two of butter and two of oil), one cup milk, one cup vinegar, one dessertspoon salt, one tablespoon mustard, pepper to taste. Beat all together and cook in a double boiler until it thickens. This will keep a long time. The addition of a little whipped cream just before using makes it much nicer.

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# SALAD DRESSING.

One-half cup butter (scant), one-half cup vinegar. Put on the stove; when hot add one-half cup sugar, one teaspoon salt, one tablespoon mustard, yolks of four eggs well mixed. Then thin with milk as wanted. (good)—Stella Gibbs.

# SALAD DRESSING WITHOUT OIL.

One-half tablespoon salt, one and one-half tablespoon sugar, pinch cayenne, pinch of mustard, one-half tablespoonful flour. Mix dry ingredients together first, then add yolks of

two eggs slightly beaten, one-half tablespoon butter, three-fourths cup milk or cream, one-half tablespoon vinegar. Cook slowly in double boiler until it thickens.—Sara E. Hatch.

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#### SALAD DRESSING.

Cream together one-fourth cup butter or more and three large tablespoons sugar; stir with this the following: one heaping teaspoon mustard, one teaspoon salt, one-fourth teaspoon cayenne and one large tablespoon flour. Stir three eggs beaten light with the above in a double boiler. Then add to this one cup vinegar and one cup milk, a little of each alternately, stirring all the while; if vinegar is very strong, use one-half cup vinegar and one-half cup water instead of one cup vinegar. Cook until it thickens.

Cut raw apples and celery in dice and mix with the dressing. I often cut up a few walnuts and add to it. If grapes are in season, they make a pretty and delicious addition cut in halves and laid over the top of each portion after it is placed on the lettuce leaves.—Miss L. M. Whitney.

# SALAD DRESSING WITHOUT OIL.

One tablespoonful sugar, one teaspoonful salt, one tablespoonful dry mustard, two teaspoons flour; mix all together, add two eggs beaten lightly, five tablespoons melted butter, one and one-half cups milk, one-half cup vinegar. Cook in a double boiler and stir constantly until as thick as cream. —Mrs. Ella Mullins.

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# SMALL SALAD DRESSING (For Three People).

One-fourth cup vinegar put on stove to heat; add a piece of butter size of a walnut; mix two tablespoons sugar and one-half teaspoon mustard, a little salt and one egg together and add vinegar slowly. Cook until it thickens.—Mrs. H. A. Hamblett.

# SALAD DRESSING.

Three eggs beaten together, six tablespoons milk, four tablespoons melted butter, three tablespoons sugar, one teaspoon each of salt, pepper and mustard, one cup cider vinegar. Cook in a double boiler ten minutes; will keep six months.—Mrs. Fred S. Merrill.

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# SALAD DRESSING.

One tablespoon mustard, one-half tablespoon salt, one tablespoon sugar, three eggs, one cup milk, one-half cup melted butter, one cup vinegar. First mix together mustard, salt and sugar and the yolks of the eggs. Add the butter, beating all the time. Next add milk and whites of eggs beaten to a froth; last add the vinegar. Cook in a double boiler until it is as thick as cream.—Miss Elizabeth Saxton, Mrs. Heman Eldredge, Mrs. J. A. M.

# SALAD DRESSING.

Two level tablespoons mustard, three level tablespoons sugar, one teaspoon salt, one heaping tablespoon cornstarch. Dissolve cornstarch in a little cold water, then turn in enough boiling water to make thick paste; pour into this one-third cup melted butter, two eggs well beaten, one coffee cup milk, one cup vinegar. Boil in double boiler. This will make one quart.—Mrs. B. O. Gibbs.

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# POTATO SALAD DRESSING.

One-half tablespoon salt, one and one-half tablespoonfuls sugar, one teaspoon mustard, few grains cayenne, one-half tablespoon flour, yolks of two eggs, one and one-half tablespoons melted butter, three-fourths cup milk, one-fourth cup vinegar; mix dry ingredients, add yolks of eggs slightly beaten, butter, milk, and vinegar very slowly. Cook until it thickens and set off to cool.—Mrs. Heman Eldredge.

#### FRENCH DRESSING.

One and one-half teaspoons salt, one-eighth teaspoon pepper, few grains cayenne, one-eighth teaspoon paprika, six tablespoons oil, three tablespoons vinegar. Rub bowl with onion, mix salt, pepper and cayenne; add paprika, oil and vinegar; stir with a piece of ice, taking it out after ingredients are well blended.—Annie L. Wade.

# MAYONNAISE DRESSING (For Two People).

Beat the yolk of one raw egg to a froth; add a mustard-spoon of mustard and two tablespoons salad oil, pouring in a few drops at a time; add one-half tablespoon vinegar, salt and pepper to taste and one teaspoon sugar if liked.—C. F. M.

# MAYONNAISE DRESSING.

Have utensils and materials cold before commencing to make the dressing. Beat the yolks of two eggs until lemoncolored and thick; add one-half teaspoonful salt, one-fourth teaspoonful paprika, one teaspoonful mustard, one teaspoonful sugar. Then beat in two tablespoonfuls vinegar, or part vinegar and part lemon juice; when this is smooth beat in onehalf teaspoonful olive oil and continue beating in the oil, increasing the quantity to a teaspoonful and finally to a tablespoonful until a pint has been used. Use a Dover egg beater or a silver fork, and beat vigorously all of the time. Cover with a saucer and set in a cool place until ready to use. Be sure and beat all of the acid into the eggs at first or the oil cannot be added in the quantities given. If the directions are followed carefully, there can be no failure. Mustard and sugar can be omitted.—Mrs. C. C. Merritt.



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# Sauces for Meats, Fish, Etc.

# BROWN SAUCE.

One pint stock, two tablespoonfuls minced onion, two tablespoonfuls butter, two heaping tablespoonfuls flour, one-half teaspoon salt, one-half saltspoon pepper, one tablespoonful lemon juice.

Fry onion in the butter five minutes, being careful that it does not burn; add the dry flour and stir well; add the stock a little at a time and stir rapidly as it thickens until perfectly smooth; add the salt and pepper, simmer five minutes and strain to remove the onion.—*E. J. M.* 

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# TARTAR SAUCE.

One cup mayonnaise dressing, one tablespoonful chopped pickles, one tablespoonful capers, one tablespoonful chopped parsley, one-half teaspoon onion juice. Mix all together carefully with dressing before using. Olives may be used in place of pickles.—Mrs. J. M. Crittenden.

# SAUCE FOR CHOPPED BEETS.

Put into saucepan one-half (scant) cup vinegar (not too sour), three tablespoonfuls sugar, good sized piece of butter, one teaspoon flour in a little water. Let come to a boil and serve hot with the cooked beets.—Mrs. Galen K. Tyler.

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# RAW CABBAGE SAUCE.

Two eggs, two teaspoonfuls mustard, one teaspoon salt, two teaspoonfuls butter, one tablespoonful sugar, one cup vinegar, one-half cup hot water. Beat eggs and all together; add the hot water. Set it into boiling water and stir until it thickens a little. When cold, pour it over a small cabbage which has been cut fine.—Mrs. L. B. Cash.

# EGG SAUCE.

One-third cup butter, three tablespoonfuls flour (level), one and one-half cups hot water, one-half teaspoon salt, one-eighth teaspoon pepper; add two hard boiled eggs which have been cut in one-fourth inch slices. For baked or boiled fish.—Mrs. A. W. Stetson.

# THICK WHITE SAUCE FOR CUTLETS OR CROQUETTES.

Four level tablespoonfuls flour, two level tablespoonfuls butter, one cup hot milk, one-fourth teaspoon salt, pinch of pepper. Melt butter in saucepan until it bubbles; add the flour, salt and pepper; mix until smooth; then pour the hot milk in gradually, stirring and beating each time. Cook until it thickens.—Mrs. Mae Simpson.

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# FISH SAUCE.

One cup milk, one egg, one level tablespoonful cornstarch, two level tablespoonfuls butter, one teaspoonful catsup, pinch cayenne pepper. Cook over hot water until it thickens, stirring constantly.—Mrs. A. O. Smith.

# WHITE SAUCE.

Two level tablespoonfuls flour, two level tablespoonfuls butter, one cup hot milk, one-fourth teaspoon salt, pinch pepper. Melt butter in saucepan until it bubbles; add the flour, salt and pepper. Mix until smooth, then pour the hot milk in gradually, stirring and beating each time. Cook until it thickens.—Mrs. Mary Packard.

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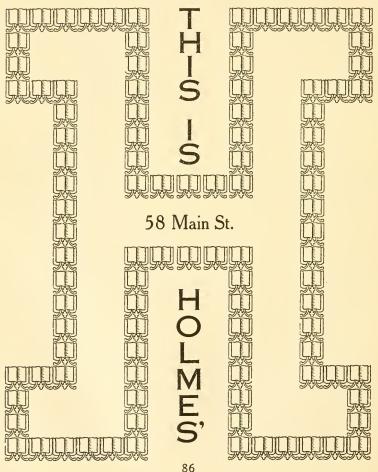
# VIRGINIA STUFFING FOR ROAST DUCK.

To two cups mashed potatoes seasoned for table, add one cup fine bread crumbs, one cup sausage meat fried lightly and broken with a fork, one beaten egg, one-half onion grated and one-half teaspoon sage.

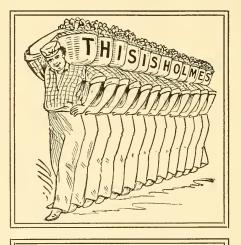
Before stuffing birds, rub them inside and out with a cut lemon.—Mrs. A. L. Garvin.

# BREAD STUFFING FOR FISH.

Take a quart bowl of stale bread crumbs. Soak in cold water, when soft press out water; add one-half cup chopped suet, a little salt and pepper, one egg, a small onion chopped fine, or if preferred minced parsley. This makes stuffing for two small or one large fish .- Mrs. Charles Tully.



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58 MAIN ST.

# Entrees.

# CHICKEN CROQUETTES.

One-half pound of chicken chopped fine and seasoned with one-half teaspoon salt, one-half teaspoon celery salt, one-fourth saltspoon cayenne pepper, one saltspoon white pepper, few drops of onion juice, one teaspoon chopped parsley and one teaspoon lemon juice. Make one pint very thick cream sauce; when thick add one beaten egg and mix the sauce with the chicken, using only enough to make it soft as can be handled. Spread on a shallow plate to cool; shape in rolls; roll in fine crumbs, dip in beaten egg, then in smoking hot fat. Drain and serve with a thin cream sauce.—Mrs. Clara H. Bartlett.

# OYSTER CROQUETTES.

Chop one pint of oysters fine; beat one egg and add to the oysters, then the liquor. Season with pepper and salt and one tablespoon of lemon juice. Thicken with cracker crumbs until it can be moulded into cakes. Fry in hot butter a delicate brown. Garnish with parsley and sliced lemons and serve hot.—Mrs. W. H. Poole.

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# MACARONI CROQUETTES.

Into rapidly boiling salted water, cook one cup of macaroni broken into half inch lengths, until tender. Drain and rinse in cold water and dry by spreading on a towel. Make a sauce of two tablespoonfuls melted butter, three level tablespoonfuls flour, one-half teaspoon salt, a dash of paprika, one cup milk or tomato puree. Add to this the macaroni, two tablespoonfuls grated cheese (American or Parmesan), and if you have it one-fourth cup cooked ham or tongue chopped fine. Mix thoroughly and turn into a shallow pan to cool; when cool shape in triangles, roll in grated cheese, dip in beaten egg diluted with one tablespoonful cold water, then roll in sifted bread crumbs. Fry in deep fat. These may be served with tomato sauce.—Martha Buckley.

# SWEET CORN CROQUETTES.

Scrape the corn from a dozen ears, season well with pepper and salt and into it stir two chopped green peppers that have been fried a little in butter. Stir into the corn the beaten yolks of three eggs and then enough flour to make it of a consistency that will permit of its being shaped into croquettes. Roll these in beaten yolk of egg, then in flour and drop into hot fat to brown. —Mrs. Addic Joslyn.

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# POTATO CROQUETTES.

One and one-half pint mashed potato; season with salt, pepper, celery salt, onion juice; yolks of three eggs. Shape, roll in crumbs, then in egg, then in crumbs, and fry. They want to stand until cold after they are shaped, before you fry.—

Mrs. Julia Joslyn.

# CORN FRITTERS.

One can sweet corn, one cup pastry flour, one teaspoon baking powder, one teaspoon salt, one-fourth teaspoon paprika, two eggs, yolks and whites beaten added separately. Drop small spoonfuls of the mixture into deep, hot fat and cook until a rich brown.—Mrs. W. H. Poole,

# APPLE FRITTERS.

One egg, one-half cup milk, one teaspoon baking powder, little salt, one-half cup bread flour, (may need a little more flour). Pare apples, cut out cores; cut apples around in slices; dip in batter, then fry in hot fat as you would doughnuts. To be eaten with meat.—A. S. K.

A Big Nickel's Worth, Holmes' Peerless Lead Pencil.

# LOBSTER CUTLETS.

Two cups lobster meat, one-half teaspoon salt, few grains cayenne, few gratings nutmeg, one teaspoon lemon juice, one teaspoon finely chopped parsley. One cup white sauce made by melting one teaspoon butter, one tablespoon flour, three-fourths cup milk; stir well. Mix in order given and cool. Shape in cutlet form, dip in dried bread crumbs. Fry in deep fat until a golden brown.—Mrs. Ralph D. Poole.

### CORN TIMBALLS.

Two beaten eggs, one teaspoon onion juice, two tablespoonfuls melted butter, one-half teaspoon salt, one cup green corn. Pour into buttered cups and set them in a pan of hot water. Bake, serve on hot platter.—*Mrs. G. M. Hart.* 

# SCALLOPED CRACKER AND CHEESE.

Split and butter well, enough crackers to half fill a baking dish. Sprinkle each layer with grated cheese and cover with cold milk; let stand over night. In the morning add more milk, butter and cheese and one egg well beaten. Bake an hour.—Mrs. G. M. Hart.

## BAKED ONIONS IN RAMEKINS.

Peel and parboil twelve medium onions, drain, chop. Melt two tablespoonfuls butter, add two tablespoonfuls flour, one-half teaspoon salt, one and one-fourth cups cream or chicken stock, four tablespoonfuls finely chopped parsley, four 'tablespoons soft bread crumbs. Boil five minutes, add one egg well beaten and the chopped onion; cool slightly, add beaten whites of two eggs, add more seasoning if needed, and bake in buttered ramekins twenty minutes in a moderate oven. Serve immediately.—Mrs. W. H. Wade.

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#### TURKISH DOUSMA.

Cut tender summer squash in half-inch slices, crosswise. Place a layer of these in a deep, broad, baking dish; cover each slice with finely chopped beef or lamb, raw, and a sprinkle of salt pork, or any fat preferred; add to each slice of tomato, season well with chopped onion, red pepper and salt; lastly add another slice of squash. Then pour enough boiling water around them to come to the upper layer of squash, start boiling on the stove, then bake for two hours.

Remove the portions of dousma to a large chop plate, slightly thicken the gravy in the pan, pour over them and serve hot.

This is very nice for supper or luncheon, and may be prepared with egg plant or large cucumbers instead of summer squash.—*Jean R. Puffer*.

#### DEVILED SCALLOPS.

Pour boiling water over one pint scallops and let them stand three minutes, drain, cut into quarters. Make a cup of sauce with one-half cup chicken stock, one-half cup thin cream, two tablespoons butter, three tablespoons flour, one-half teaspoon salt, one tablespoon lemon juice and a generous seasoning of cayenne. Add two eggs slightly beaten and the scallops. Pour into ramekins or scallop shells, cover with buttered crumbs and bake until brown.—Mrs. Mary L. Wade.

## RICE AND CHEESE BALLS.

Mix well together two cups soft steamed rice, one beaten egg, one-half cup grated cheese, a dash of cayenne pepper, one-half teaspoon salt and one-half saltspoon grated nutmeg. Form into small cylinders, dip in beaten egg, roll in fine crumbs and fry in deep fat.—Mrs. Belle W. Miller.



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# The Reporter's Idea.

They were sitting in the parlor,
Where the light was low and dim;
She seemed very well contented,
And no murmur came from him.

"George," she asked, "are you reporting
For that horrid paper yet?
It is shameful how they publish
All the scandal they can get."

"No, my love," he answered softly, And he winked unto himself,

"I have left." (In fact, that morning They had laid him on the shelf.)

"But," he said, as he hugged her closer, She returning the caress,

"Just at present I am working For the Associated Press."

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# Puddings.

#### CHOCOLATE PUDDING.

Soak one cup bread crumbs in two cups milk; melt two squares chocolate, add three tablespoons sugar and one-half cup milk; cook over steam two minutes; add bread and milk, two eggs, one-fourth cup sugar and one-half teaspoon salt. Bake one hour in a moderate oven.

Creamy Sauce for Same:—Cream one-third cup butter, add one cup powdered sugar, two tablespoons cream and one teaspoon extract.—Maria W. Howard.

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# SWEET POTATO PUDDING.

Six medium sized potatoes boiled and pressed through sieve, one tablespoonful molasses, one tablespoonful sugar, one teaspoonful salt, one teaspoonful ginger, one-half teaspoon cinnamon. Heat one quart milk and pour on to the potato and spices; lastly beat three eggs and add to the mixture. Butter the dish well and bake one hour.

Sauce for Same:—One cup sugar rubbed with butter the size of an egg to a cream, and one-half lemon, juice and rind grated.—R. R. Shippen.

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#### STRAWBERRY PUDDING.

One-half cup butter, creamed; one tablespoon sugar, two eggs well beaten, one and one-half cups flour, one teaspoon saleratus, one cup strawberry preserves. Put in mould and steam one and one-half hours.

Sauce for Same:—Cream one-half cup butter and one cup sugar; one egg beaten; one-half cup strawberry preserves.—

Mrs. W. P. Chisholm,

# SNOW BALLS.

Cream one-half cup butter, add one cup sugar, beat well; then add beaten whites of four eggs; mix two tablespoonfuls of baking powder with two cupfuls of sifted flour; add alternately with one cup milk. Fill cups half full, steam twenty or thirty minutes; roll in powdered sugar; serve with creamy sauce.—Mrs. Stina Johnson.

This is Holmes', 58 Main St., the Sign of the Filled Hod.

#### CUP PUDDING.

One-half cup molasses, one tablespoonful melted butter, one-half cup sour milk, one-half teaspoon soda, salt, one-half teaspoon cinnamon, one-fourth teaspoon cloves, a grating of nutmeg, one-half cup raisins, same of currants, one pint pastry flour. Put soda in molasses, heat until light colored; add butter, sour milk, flour to which spices have been added, then fruit. Fill cups half full. Steam one hour.—Mrs. J. I. Merritt.

# STEAMED CHOCOLATE PUDDING.

One egg, one-half cup sugar, one teaspoon melted butter, one teaspoon baking powder, one-half cup milk, one cup flour, one square melted chocolate. Steam one hour.—Mrs. L. F. Gurney.

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# BAKED INDIAN PUDDING AND METHOD OF COOKING.

Into one cup molasses stir seven tablespoonfuls sifted Indian meal. Fill spider two-thirds full of milk; when it approaches boiling, stir in meal and molasses, boil until it thickens, stirring constantly to prevent burning. Set aside to cool; add milk to make two quarts, piece of butter the size of a small egg and one egg; one teaspoonful salt. Butter well a baking pan, pour in mixture and set it in a similar pan of larger size containing hot water. Bake from eight A. M. till

six P. M., keeping closely covered. After baking half an hour, fill pan with cold milk but do not stir. If care is taken to keep closely covered and sufficient water is put in, it will need no attention till done.—Mrs. L. W. Puffer.

# INDIAN PUDDING.

One quart milk, three eggs, two-thirds cup molasses, three level tablespoons flour, three level tablespoons Indian meal, Scald milk in double boiler; mix the other ingredients together and add to the milk; stir briskly about two minutes, then pour into pudding dish and bake half an hour in a hot oven. Serve with whipped cream.—Mrs. N. E. Sullivan.

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## INDIAN PUDDING.

Two quarts milk, one cup Indian meal, one handful rye meal, one and one-half cups molasses, little salt; scald half the milk, mix the other with meal and molasses; stir into the scalded milk, let it cook until it thickens, then add two eggs, a piece of butter and nutmeg. Bake very slowly from two to three hours.—Mrs. Z. G. Marston.

# MOCK INDIAN PUDDING.

Two slices of white bread, buttered well; one-half cup molasses, one egg, one quart milk. Bake in a slow fire one and one-half hours. To be eaten with cream. Nice.—Mrs. D. K. Carpenter.

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#### DATE PUDDING.

Two cups flour, salt, two teaspoons baking powder, stoned dates chopped; mix with milk; boil one and one-half hour. To be eaten with a nice warm sauce.—Mrs. D. K. Carpenter.

#### FRUIT PUFFS.

One pint sifted flour, one and one-half teaspoonfuls pure baking powder and a little salt; make into a soft batter, with milk. Put into well greased cups a spoonful of batter, then one of strawberries (or any other fruit preferred), then another of batter. Steam twenty minutes. Serve with sauce.

—Mrs. Belcher Holbrook.

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# BAKED INDIAN PUDDING.

One pint milk, and one-half cup meal; boil until thick. Add one cup molasses, one teaspoonful cinnamon, a little salt, one pint cold milk. Bake in slow oven for three hours.—*Mrs. Jennic Ford*.

#### INDIAN TAPIOCA PUDDING.

Three tablespoons tapioca soaked over night, one quart milk, two tablespoons Indian meal, one egg, one tablespoon butter, one cup molasses, little salt and cinnamon; cook all together until thick; add one cup cold milk; bake one hour.

—Etta Copp.

# CHOCOLATE PUDDING.

One quart milk, yolks of two eggs, one and one-half squares of Baker's chocolate, a little salt, one cup sugar, two table-spoonfuls cornstarch; cook all together in a double boiler; put into a dish. Beat whites of eggs, add one-half cup sugar, a little vanilla. Spread over top of pudding.—Mrs. Burton Chase.

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#### APPLE GINGERBREAD PUDDING.

Put thick layer of sliced apple in baking pan; season with sugar, cinnamon and salt; over the apples pour a gingerbread made as follows: Three-quarters cup molasses, one and onehalf mixing spoons melted butter, a little ginger, one saltspoon salt, one teaspoonful soda, one-quarter cup boiling water, one-quarter cup milk, flour enough to make a thin batter.

Sauce for Pudding.—One egg, one cup sugar, little salt. Beat together. Pour over one cup boiling water.—Mrs. Jennie Ford.

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# TAPIOCA PUDDING.

Stir two tablespoonfuls minute tapioca with one quart milk and cook fifteen minutes in a double boiler; to the yolks of two eggs add one cup sugar and two small tablespoonfuls of cornstarch, a little salt and cook until quite thick. Cool and beat the whites of the eggs and put over the top.—Mrs. A. C. Hayward.

# WHITE HOUSE PUDDING.

One quart dry cake crumbs, one cup molasses, two eggs, one cup raisins, one teaspoonful baking powder, a little salt and nutmeg. Steam three hours.—Mrs. D. M. Ryan.

# BREAD PUDDING.

One quart milk, one pint water, one pint bread crumbs, one-third cup molasses, two-thirds cup sugar, salt and spices to taste, one cup raisins, butter size of an egg. Put all together on stove for a thorough scald, then add two eggs well beaten. Bake four or five hours in earthern dish covered. This is delicious.—Mrs. W. H. Poole.

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### CUP CUSTARDS.

Beat three eggs with a pinch of salt; add six level table-spoonfuls sugar; beat to a froth; flavor with orange, vanilla or lemon. Stir into this one quart of milk; fill cups and set in pan of hot water. Bake in oven of moderate heat. This rule makes six cups custard.—*Hilda Johnson*.

# SNOW PUDDING.

Dissolve three tablespoons of cornstarch in a little cold water; pour over it one pint boiling water, one-half cup sugar, little salt, then add whites of three eggs beaten to a stiff froth. Steam over tea kettle ten minutes.

Sauce.—Yolks of three eggs, one cup sugar, one cup milk, butter size of a walnut; boil and flavor.—Mrs. F. S. Johnson.

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## COTTAGE PUDDING.

One cup sugar, one tablespoonful melted butter, one egg, one cup milk, two cups flour, one teaspoonful baking powder, salt.

Chocolate Sauce.—One cup sugar, one teaspoon cocoa, one tablespoon cornstarch. Mix all together, dry and stir into one and one-half cups of boiling water; boil well, then add one tablespoon butter, a little salt and one-half teaspoon vanilla.—Mrs. Edith G. O'Hayre.

# ORIGINAL TAPIOCA PUDDING.

One-half cup pearl tapioca, two cups cold water, one table-spoon sugar, salt, nutmeg, one-half egg, one cup milk. Take tapioca, add salt, pour over it two cups cold water and soak about two hours, then cook slowly until clear. Beat one egg thoroughly, take one-half of it, put into tumbler and fill with milk. Put into pudding dish, add sugar, and pour the cooked tapioca into it; stir well and grate a little nutmeg over it. Bake about an hour. Serve with maple syrup or milk or cream and sugar.—Mrs. F. A. Sweetland.

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# GRAHAM CRACKER PUDDING.

Four graham crackers soaked in one pint milk; yolks of two eggs, cinnamon, nutmeg, salt, piece of butter size of small egg. Bake three quarters of an hour; whites of eggs beaten to a stiff froth with one-half cup powdered sugar and serve as sauce.—B. K. P.

## PEACH PUDDING.

Have twelve half peaches spread out with sugar in the hollows. Rub a large tablespoon of butter into one pint flour sifted with one teaspoon of baking powder and one-half teaspoon salt. Beat one egg very light, stir into one scant cupful milk and mix this gradually with the prepared flour, beating well at the last. Pour this into a pan large enough to allow the fruit to be spread out and the batter about one inch thick; bake half an hour in quick oven; serve with cream. Very nice.—Frances Keith.

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#### GRANDMA'S CRACKER PUDDING.

Soak eight large Boston crackers in three pints of milk; boil one-half pound raisins till soft. Beat together three eggs, six tablespoonfuls sugar, one-half nutmeg grated and one teaspoonful salt. Butter a paper and place in bottom of a pail; put in a layer of crackers, some raisins and two or three spoonfuls of the egg mixture and repeat until it is all used; pour on top the remainder of the milk, cover and steam three hours.

Foamy Sauce:—Whites of two eggs beaten until foamy, but not dry; add one cup sugar and beat well; add one cup boiling milk and juice of one lemon.—Mrs. Elijah A. Keith.

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# CRACKER PUDDING.

Take one-half dozen common crackers, halve them and soak in cold water five minutes. Then put in baking pan, not letting them touch each other, and drop a small piece of butter on each. Bake forty minutes in a hot oven. When done drop raspberry jam on each and serve with egg sauce.

Sauce:—One egg, one cup sugar, beaten very light; then add two tablespoonfuls hot milk and little vanilla.—Gladys

W. Taber.

# DELICIOUS CRACKER PUDDING WITH RASPBERRIES.

One large teacupful cracker crumbs, one quart milk, one spoonful flour, pinch of salt, yolks of three eggs, one whole egg and one-half cup sugar. Flavor with vanilla, adding a little pinch of salt. Bake in a moderate oven. When done spread over the top, while hot, one pint well sugared raspberries; then beat the whites of the three eggs very stiff with two tablespoonfuls sugar and a little lemon extract or whatever flavor one prefers. Spread this over the berries and bake a light brown. Serve with fruit sauce made of raspberries.—

Mrs. James F. Sullivan.

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#### ENGLISH PUDDING.

Two cups bread crumbs, one cup raisins, one cup molasses, one cup milk, one teaspoonful soda, spice to taste; bread should be browned in oven first.

Sauce:—One cup sugar, one and one-half tablespoons butter, one egg, three tablespoonfuls boiling water. Rub butter and sugar together until creamed and add the yolk of one egg; place the bowl in a basin of hot water, and if sugar does not dissolve readily, keep the bowl in a hot place until all is smooth, stirring constantly. The sauce should be rich, yellow syrup when finished. Turn it into a serving bowl and place on top the beaten white of egg, which must be stirred into the sauce after the latter is on the table. Flavor to taste.—Mrs. C. H. Spaulding.

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# GRAHAM PUDDING.

One cup molasses, one cup milk, one tablespoon butter, one egg, one teaspoon soda, one teaspoon cinnamon, one teaspoon clove, one and one-half cups graham flour, one cup raisins. Steam three hours.—*N. B. Caswell*.

#### SUET PUDDING.

One cup chopped suet, two-thirds cup raisins, two-thirds cup molasses, one teaspoon soda in molasses, one cup milk, one teaspoon cinnamon, one teaspoon clove, one teaspoon salt. two and one-half cups flour. Steam two or three hours.—

Mrs. Jessie Thomas.

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#### SUET PUDDING.

One cup finely chopped raisins, one cup chopped suet, one cup molasses, one cup milk, two cups flour, one teaspoon cassia, one teaspoon clove, little nutmeg, one teaspoon soda dissolved in milk, salt. Steam three hours. Very necessary to keep water boiling.

Sauce for Pudding:—One-half pint cream whipped, two eggs beaten light, one-half cup sugar; mix whipped cream and eggs together, flavor with vanilla.—Mrs. Heman Eldredge.

# STEAMED PUDDING.

One and one-half cups flour, one-half cup sugar, one-half cup milk, one cup berries, one egg, one teaspoon soda, one-half teaspoon cream of tartar, one teaspoon butter, one teaspoon vanilla. Steam one-half hour in cups.—Sara E. Hatch.

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# WEDDING PUDDING.

One cup molasses, one cup sour milk, one-half cup butter, four cups flour, one teaspoon soda, one teaspoon cloves, one egg, nutmeg, fruit, salt. Steam two hours.

Sauce:—One pint hot water, one-half cup butter, two tablespoons flour, two tablespoons vinegar, one teaspoon lemon. Boil until it thickens.

Hard Sauce:—One cup frosting sugar, one-half cup butter, white of one egg. Mix until smooth.—Mrs. Dudley.

# VEGETABLE PLUM PUDDING.

One cup grated carrot, one cup grated potato, one-half cup suet, one and one-half cups flour, one-half cup sugar and one-half cup molasses (or one cup molasses in place of molasses and sugar), one cup currants, one teaspoon soda, one-half teaspoon cinnamon, one-fourth teaspoon clove, one-fourth teaspoon allspice. Steam three hours.—Mrs. A. Thompson.

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#### STEAMED PUDDING.

Two-thirds cup pork chopped fine, one cup molasses, one cup milk, one cup raisins chopped, two and one-half cups flour in which has been mixed one teaspoon saleratus; spice to taste. Steam three hours.—Mrs. J. J. Pratt, E. Bridgewater.

# STEAMED BREAD PUDDING.

Two cups chopped bread, one cup raisins, one-half cup milk, one-half teaspoon soda in milk, one-half cup molasses, one teaspoonful melted butter, one egg, spice, salt. Steam three hours.—S. Shaw.

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# FUDGE CAKE WITH WHIPPED CREAM. (A Nice Dessert.)

Beat one-half cup butter to a cream, and gradually beat in— One cup sugar,

The beaten yolks of two eggs,

Three squares of chocolate melted over hot water,

One-half cup molasses,

One-half cup sour milk.

One-half cup hot water, and then

Two and one-half cups of sifted pastry flour sifted again with one teaspoon of baking soda.

Bake in a hot, well buttered muffin pan, and serve with whipped cream.

#### CHOCOLATE CRUMBS.

Mix together one and one-half cups soft bread crumbs (taken from bread about two or three days old), one and one-half squares of chocolate cut into small pieces, two tablespoons sugar and one-eighth teaspoon salt. Set into a moderate oven, stir frequently. When chocolate is melted and the crumbs are well covered, set away to cool. Serve with whipped cream, sweetened and flavored with vanilla. Sprinkle chopped pistachio nuts or almonds on the cream.—Mrs. Mary L. Wade.

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# CRACKER PUDDING (Good).

Nine common crackers,
Three eggs,
One and one-fourth cups white sugar,
One-fourth cup molasses,
One-fourth cup butter,
One-half teaspoon salt,
Two teaspoons mixed spices,
Two cups raisins,
One cup currants,

Three apples chopped, and juice of one lemon,

About one cup of milk.

Bake in a moderate oven slowly, stirring occasionally at first.—Miss Mary H. Nugent.

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## CHOCOLATE PUDDING (Fine).

Four eggs,
One and three-fourths cups sugar,
One and three-fourths cups milk,
Three and one-half squares chocolate grated,
Three and one-half cups flour,
Five and one-fourth teaspoons baking powder.
Steam two hours.

-Miss Mary H. Nugent.

#### OLD ENGLISH PLUM PUDDING.

One and one-half pounds best beef suet chopped fine, two and one-half pounds dark brown sugar, three pounds raisins (seeded), three pounds currants, two pounds citron (do not cut too fine), one-half pound blanched almonds (chopped), seven teacups flour, two teacups molasses, two teaspoons saleratus, two lemons, chop rind fine, squeeze in the juice, one dessertspoonful of the following spices: cloves, cinnamon, a level desertspoonful of ginger; one small nutmeg and ten eggs, one-half pint of brandy; add just enough water to have a *very stiff* dough, one large dessertspoonful of salt.

This quantity will make four very large puddings that will take ten hours to boil. Half, or even a quarter, will be enough for a small family, but do not diminish the time in boiling. Keep pudding covered while boiling. Use plenty of water and on no account let water stop boiling while cooking the pudding. Serve with any rich sauce.—Mrs. A. Wesley Stetson.

## STEAMED PLUM PUDDING.

Ten crackers rolled, one cup sugar, one cup raisins, one cup water, one teaspoon salt, one-fourth teaspoon each of nutmeg, cinnamon and clove, one quart of milk. Soak rolled crackers in the cup of water, add spices and salt to sugar. Add this to the crackers and mix well; then stir in the milk. Steam four hours in an uncovered dish, stirring often to prevent raisins from settling. Bake in a moderate oven one hour.

Sauce for Above.—Cream together one cup sugar, a scant one-half cup of butter, add one well beaten egg, and boiling water to make quite thin, flavor with one teaspoon of vanilla.

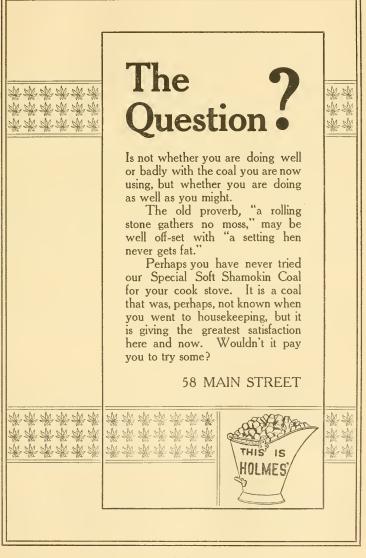
—Mrs. Sarah Tucker.



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# Pudding Sauces.

## STRAWBERRY SAUCE.

One cup sugar added to one-half box hulled strawberries; add enough water to cover and let come to a boil. Serve individual portions of vanilla ice cream in tall-stemmed glasses and pour over the sauce from pitcher or bowl.—Mrs. L. F. Gurney.

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## FRENCH PUDDING SAUCE.

Wet two rounding tablespoonfuls of flour in cold water; stir until smooth and free from lumps. Stir this into one cup boiling water; cook ten minutes; set away until cold. With the hand cream one-half cup butter and one cupful sugar until light and white. Combine mixtures; mix thoroughly, flavor with vanilla.—Nellie Lyons.

#### PUDDING SAUCE.

Blend one large tablespoon butter with one small table-spoonful pastry flour; add boiling water to make a thick cream; cool and add stiffly beaten white of one egg and two-thirds cup sugar. Flavor to taste.—Mrs. W. H. Poole.

## COLD ORANGE SAUCE.

Beat to a cream one-half cup of butter and one cup of fine granulated sugar; then stir in the grated rind of one-half an orange, and the juice of one; stir until all the orange juice is absorbed; sprinkle a little mace over sauce and serve.—

Mrs. Wallace A. Smith.

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## HARD SAUCE.

Beat one-half cup butter to a cream; then slowly beat in one cup sugar. When light and white beat in the stiffly beaten white of one egg; add this slowly. Flavor with vanilla.—Mrs. T. A. Hopkins.

## SNOWDRIFT SAUCE.

Rub one-quarter cup butter to a cream in a warm bowl; add gradually one-half cup powdered sugar; then add one-half teaspoonful of your favorite extract or a little mace. Pile it lightly on a small fancy dish. Set on ice until ready to serve.

—Mrs. Jennie Jefferson.

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#### FOAMY SAUCE.

Whites of two eggs; one cup powdered sugar; one-half cup hot milk; one teaspoonful vanilla. Beat whites until stiff, add sugar gradually and continue beating; add milk and vanilla.—

Mrs. D. E. Hall.

## FOAMY SAUCE.

Beat the yolks of two eggs until thick and lemon-colored; add slowly one-quarter cup sugar; beat until light. Into this mixture stir three tablespoonfuls hot milk, a pinch of salt and one teaspoonful of your favorite flavor. Now fold in the stiffly beaten whites of two eggs.—Kittie Connolly.

## PUDDING SAUCE.

Cream one-half cup butter and one cup powdered or fine granulated sugar; add yolks of two eggs, beat. Lastly add whites of eggs beaten stiff; flavor.—Mrs. D. W. Field.

## PUDDING SAUCE.

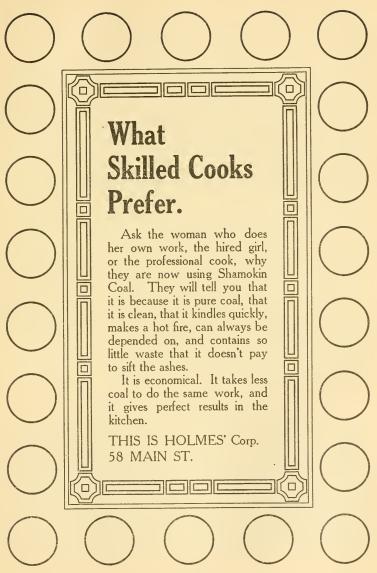
Two cups milk, one cup boiling water, one teaspoonful butter, one-half cup sugar, salt; mix above and put in double boiler; when heated, add one tablespoonful flour wet with milk. Cook and flavor with vanilla.—Mrs. Alfred Haughton.

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## CURLED BUTTER.

Make pyramid or other form of butter. Through coarse sieve push small pieces of butter, take them off the under side of sieve with knife and cover the form already made. Pretty for fairs or festivals.—Ada A. Brewster, Kingston, Mass.

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## Cold Desserts.

## PECHE MELBA.

Choose large, fair peaches; peel and cut in halves, removing the stones. Take as many rounds of sponge cake as there are halves of peaches; cover each round with a rich fruit juice, such as pineapple (sugar can be added to canned pineapple juice and cooked down to a syrup) and place a half of peach on each round of cake; fill the cavities of the peaches with a rich vanilla ice cream with bits of cherries on top. A Melba sauce comes in bottles for Peche Melba.—Mrs. John Q. Ford.

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## COFFEE SPANISH CREAM.

Mix one and one-half cups boiled coffee, one-half cup milk, one-third cup granulated sugar, one tablespoonful granulated gelatine and heat in a double boiler. Beat yolks of three eggs and add one-third cup sugar and one-quarter teaspoon salt; add to first mixture and cook until thickened. Remove from range, add whites of three eggs beaten until stiff and one-half teaspoon vanilla; turn into individual moulds, first dipped in cold water, and chill. Serve with powdered sugar and thin cream.—Mrs. J. P. Stedman.

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## STRAWBERRY CREAM CAKES.

Melt one-half cup butter in one cupful boiling water, with one teaspoonful salt added; then add a rounding cupful sifted flour, stirring until the mixture rolls into a ball, leaving the sides of the saucepan; when cool, turn into a mixing bowl and beat in, one at a time, four eggs; when well mixed drop in tablespoonfuls on a buttered baking pan, some distance apart. Bake thirty minutes in a moderate oven; the cakes should be a pretty golden brown when removed from the oven. Let cool and fill with a cream made from strawberries. Press the

berries through a sieve, add to one cupful of the pulp one cupful rich cream and one-half cup sugar. Beat until the mixture is a thick stiff cream and fill the cakes by slitting an opening on one side of each cake and filling with the cream. The quantity mentioned will fill fourteen cakes.—Mrs. Wallace Smith.

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#### TAPIOCA ICE.

Soak one and one-half cups tapioca over night. Cook in a double boiler until transparent; add one cup sugar; peel and mince fine one juicy pineapple. When cool add together and set on ice. Serve with cream flavored with vanilla.—Mrs. D. M. Feeney.

## STRAWBERRY DESSERT.

One-half pound marshmallows cut in fine pieces; one box strawberries mashed and sweetened; one-half pint cream whipped stiff, slightly sweetened. Mix together and set on ice until ready to serve.—Mrs. W. H. Poole.

## FLUFFY RUFFLES.

One package raspberry Jell-O prepared by directions on package. When it begins to harden, add one-half pint whipped cream and one can (ten cents) cocktail pineapple which has been chopped fine and cooked ten minutes with one-half cup sugar; put in mould and chill.—Mrs. J. C. Elliott.

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## COFFEE CREAM.

Heat one and one-half cups coffee, one-half cup milk and one-half box gelatine in a double boiler. When gelatine is dissolved, add two-thirds cup sugar, a little salt, and yolks of three eggs beaten together. Cook all together until it thickens, then remove from fire and add the whites of three eggs beaten stiff and flavor with vanilla. Pour into mould and chill. Serve with cream, plain or whipped. The above recipe is very nice if water and the juice of a small lemon is used in place of coffee, and may be eaten without cream.—Mrs. Kate L. Weaver.

## PINEAPPLE FLIP.

One can sliced pineapple, one lemon, one-half box Swamp-scott gelatine, one cup sugar, one-half pint cream, one teaspoon vanilla, white of one egg. Soak gelatine in one cup water five minutes, add juice of pineapple, lemon juice and sugar; let come to a boil, strain, set away to jell. Whip cream, add vanilla, pinch of salt and beaten white of one egg, and gelatine. Beat thoroughly before adding pineapple; set away to chill. Beat again before serving.—M. J. Erskine.

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## SPANISH CREAM.

One-third box gelatine, put in two-thirds quart milk; let soak one hour. Put into a dish and let come to a boil; then add yolks of three eggs and two-thirds cup sugar; let come to a boil. Take off stove and add whites of the eggs beaten to a stiff froth; add a little salt and vanilla.—Mrs. D. E. Feeley.

#### MARSHMALLOW PUDDING.

One-half pound marshmallows cut in quarters, one cup walnuts cut up; one-quarter cup sugar, three-quarters cup cream and one-quarter cup milk; beat sugar, cream and milk together, but not too stiff. Add candied cherries. Arrange mixture in layers and chill on ice one hour before serving. Pretty served in sherbet glasses with cherries on top.—Mrs. Ralph D. Poole.

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#### DISH OF SNOW.

Soak one-half cup gelatine, add one pint boiling water; when cool add the whites of three eggs, two cups sugar, juice of one lemon; beat one hour; put it in a mould. Scald one pint milk, add the yolks of three eggs, one cup sugar, one teaspoon cornstarch, flavor with vanilla. When cool put the snow in a glass dish, put the custard around it. Very nice.—Mrs. Dudley.

#### PINEAPPLE GELATINE.

One-half box Minute gelatine, three cups boiling water, one cup pineapple juice, two cups sugar, one can sliced pineapple chopped fine; one-half pint cream whipped. Beat all together when the gelatine is partly set.—Mrs. Della F. Chamberlain.

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## RICE BLANC MANGE.

Into a double boiler put three cupfuls milk, pinch of salt and scant one-half cup rice which has been thoroughly washed; cook this until the milk is entirely absorbed; then add one-third box gelatine which has been dissolved in cold water. As the mixture begins to thicken add one-half cup sugar, one teaspoonful vanilla and one wine-glass of orange juice, with finally one-half pint cream whipped stiff. Turn mixture into a wetted mould and set away in a cold place until needed. Serve with cream.—Mrs. Will T. Lewis.

#### PINEAPPLE PUDDING.

Fresh soft marshmallows cut in halves; cover bottom of dish; then layer of pineapple cut in small pieces, then a layer of whipped cream with just a little salt and sugar in it. Repeat until dish is full as you wish. If using fruit in natural state, cut up and cover with sugar and let stand a while before using. This is a delicious dessert if one likes pineapple.

—Mrs. J. A. Thurston.

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#### SNOWBALL CUSTARD.

Soak one-half package gelatine in one teacupful cold water one hour; add one pint boiling water, stir until the gelatine is all dissolved. Then beat the whites of four eggs to a stiff froth, put two teacupfuls sugar into the gelatine water first, then the beaten whites of eggs and one teaspoonful vanilla extract or the grated rind and juice of one lemon. Whip it some time until it is all stiff and cold. Dip some small dishes in cold water and fill them and set in a cold place; make a

boiled custard of yolks of three eggs, one-half cup sugar, one pint milk and flavor with vanilla extract. Now after the meringue in the glasses has stood about five hours, turn them out in a glass dish and pour the custard around the base.—

Mrs. J. F. McIntyre.

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## SNOW PUDDING.

Take one-half box gelatine, soak in one-half pint cold water; when dissolved pour over one-half pint boiling water, add juice of two lemons and one-half cup sugar. Beat the whites of four eggs to a stiff froth with one-half cup sugar and pour into gelatine, stirring a little. Cool in a mould.

Custard.—Yolks of four eggs, one pint milk, one cup sugar, little salt; boil the milk, add eggs, sugar and flavor.—Mrs.

George B. Holland.

## DATE TORTE (German).

Two eggs, one cup sugar, one cup walnuts, one cup dates, one tablespoon flour, one teaspoon baking powder. Beat eggs very light, add sugar; chop nut meats, cut dates in small pieces; bake in a moderate oven. This will rise up very light and fall to about half its thickness while in oven. Serve cold with cream.—K. L. W.

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## COFFEE BAVARIAN CREAM.

One-half box gelatine, one-half cup cold water, one pint cream, one pint milk, four eggs (yolks), four eggs (whites), one-half cup sugar, one-half teaspoon salt, one teaspoon vanilla, one-quarter cup black coffee. Soak the gelatine in the cold water, chill and beat the cream with an egg beater and set it on ice. Put milk in double boiler and heat to boiling point; beat yolks of eggs, add sugar and salt; pour hot milk on to the mixture, stir thoroughly and return to double boiler and cook two or three minutes or just enough to scald the

egg; stir constantly, add the soaked gelatine, and when dissolved pour over the well beaten whites of the eggs; add vanilla. Set into a pan of ice water. Stir well and when slightly thickened add the cold black coffee and then the cream; keep stirring; when stiff enough to drop, pour into a mould wet in cold water. One-half the rule will make almost, if not quite, a quart mould. Set on ice until cold; unmould and put in dish; surround with whipped cream and dot with candied cherries cut in bits.—Mrs. C. C. Merritt.

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## MARSHMALLOW PUDDING.

One-quarter pound marshmallows; cut them in four pieces; one-half pint cream beaten stiff, one tablespoonful sugar, one-half cup chopped nuts, one tablespoonful chopped cherries, flavor with vanilla; add marshmallows and chill. "Cherries au marasquin" preferred, S. S. Pierce brand.—Mrs. James M. Cunningham.

## COFFEE TAPIOCA CREAM.

Put one pint of breakfast coffee over the fire in a double boiler, the coffee left from breakfast will do if it was poured from the grounds before it was taken to the breakfast room; when hot add three level tablespoonfuls of Slade's tapioca and cook until the tapioca is transparent; beat the yolks of two eggs, add one-half cup sugar and one-quarter teaspoon of salt and beat again; dilute with a little of the hot tapioca and stir into the contents of the double boiler; when the mixture has thickened fold in the stiffly beaten whites of the eggs. Serve with cream very cold.—Mrs. J. A. Condon.

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## PINEAPPLE TRIFLE.

One-half can grated pineapple, two-thirds cup sugar, cook together; dissolve one-half package of any flavor Jell-O in one-half pint boiling water; then add the pineapple, sugar and juice of half an orange to the Jell-O and set away to cool. When it begins to thicken add one-half pint cream whipped stiff. Stir thoroughly and turn into a mould to harden.—E. F. W.

## BANANA AND TAPIOCA CHARLOTTE.

Cook one-third cup Slade's tapioca in one pint boiling water until the mixture is smooth and transparent; add one cup banana pulp (three or four bananas peeled and pressed through a potato ricer or sieve), one-quarter cup lemon juice and one cup sugar; when the mixture is thoroughly scalded remove it from the fire and fold into it the stiffly beaten whites of three eggs. Line a glass serving dish with lady fingers or macaroons and turn the mixture into it; take one-quarter cup milk and two tablespoonfuls of powdered sugar, one cup thick cream and beat until stiff, with an egg beater. Use the cream as a garnish for the top of the charlotte. A pastry bag and rose tube will be found convenient in garnishing with whipped cream.—Mrs. J. A. Condon.

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## AMBER CLEAR COFFEE JELLY.

Soak one envelope "Plymouth Rock White Phosphated Gelatine" in one cup cold water for five minutes; then add one and one-half cups sugar and one and one-half pints of hot coffee made in this way:—Break one egg into a cup, hold it under cold water faucet and beat, letting water drop until there is about as much water as egg. Then measure three large tablespoonfuls coffee and mix with enough of the egg to moisten thoroughly and let stand a few minutes; then pour enough boiling water on for the desired quantity. Let boil three minutes; then shake a tiny bit of salt in the pot and dash in a little cold water, and after standing ten minutes pour through a bit of cheesecloth on to the gelatine and sugar. Cool in a mould. Serve with cream and sugar.—Kate L. Weaver.

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## ORANGE CHARLOTTE.

One-third box gelatine, one-third cup cold water, one-third cup boiling water, one cup sugar, juice of one lemon, one cup orange juice and pulp, whites of three eggs. Soak the gelatine in cold water until soft; add the boiling water, sugar and lemon juice; strain and add the orange juice and pulp and a little of the grated rind. Cool in a pan of ice water and when it begins to harden, beat in the stiffly beaten whites of the eggs and beat together till stiff enough to drop. Pour into the mould. Whipped cream may be piled on the top after removing from the mould. One cup chopped nut meats added with juice and pulp of the orange is very nice.—Mrs. Lucius Leach.

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## PINEAPPLE SOUFFLE.

To one large cup grated pineapple add three-quarters cup sugar, the juice of one-half a lemon and cook until reduced and thick. To the whites of five eggs add one-quarter teaspoon cream of tartar, beat until dry, then beat gradually into the cold pineapple mixture. Turn into a two quart melon mould that has been well buttered and dredged with sugar. Set into a dish on several folds of paper, surround with boiling water and let cook about one-half hour. The water must not boil during the cooking. Turn from the mould, serve with cream and sugar.—Mrs. F. E. Harrison.

#### STRAWBERRY WHIP.

Take one and one-quarter cups strawberries and one cup white sugar (powdered is best) and the white of one egg. Mash or squeeze the berries through one of the wire potato mashers. Then beat the berries, sugar and white of egg until stiff enough to hold in shape.—Nellie Lyons.

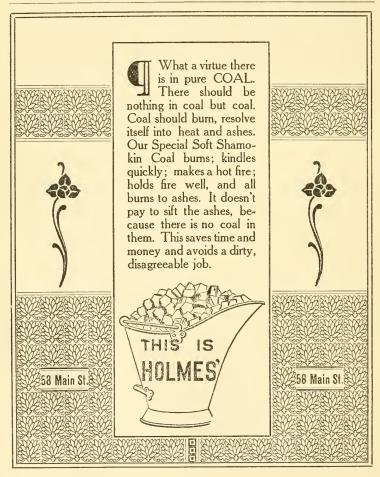
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#### CODDLED APPLES.

Pare and core a dozen best apples. Set in kettle not crowded. Add two teaspoonfuls cold water, one tablespoonful butter, one teacup sugar, juice of a lemon and a little nutmeg. Stew until tender. Let remain in kettle until cold. Serve with cream.—Mrs. Charles Tully.

## LEMON JELLY.

Soak one-half box gelatine in one-half cup cold water twenty minutes; pour over two and one-half cups boiling water; add one cup sugar and one-half cup lemon juice; strain and pour into mould.—Mrs. A. C. Gibbs.



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# GS EERLESS

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ENTERPRISE BLDG.



# Ices, Ice Cream, Etc.

## PLAIN ICE CREAM.

One pint milk, one pint cream, one cup sugar, two eggs, two scant tablespoons flour, one saltspoonful salt, two tablespoonfuls flavoring. Boil the milk and cream, reserving one-quarter cup milk. Mix the sugar, flour and salt thoroughly. Beat the eggs until light, add the cold milk and sugar mixture, and when well mixed add the boiling milk. Turn back into the double boiler and cook twenty minutes. Stir constantly until smooth, and after that occasionally. Strain through a gravy strainer, add more sugar if needed, and when cold add the flavoring. Freeze as usual. To above add just before freezing, from one to two tablespoonfuls vanilla according to strength, and you have vanilla ice cream.—Mrs. B. L. Simpson.

Postcard Albums, All Prices, at Holmes'.

## STRAWBERRY MOUSSE.

Mash one box strawberries through a fine sieve; add one cup powdered sugar. Stir on ice until very cold; add one pint thick cream beaten with a Dover egg beater; put in mould, set in pail of ice and salt (equal quantities) and stand three hours without stirring. Serve in slices or in pretty glasses.—Mrs. C. C. Merritt.

Postcard Albums, All Prices, at Holmes'.

## COFFEE MOUSSE.

One pint thick cream, two-thirds cup powdered sugar, one-half cup black coffee; beat this mixture until it is solid to the bottom of the bowl. Turn into a mould lined with paper; fill the mould to overflow. Spread a paper over the top of the cream; fit the cover in place, and pack in equal measures of ice and salt. Let stand between two and three hours. Serve in slices or in tall glasses with a spoonful of whipped cream on top.—Mrs. Walter Bradford.

#### MAPLE PARFAIT.

One pint thick cream, one-half pint maple syrup. Beat stiff and put in mould. Pack in ice and salt of equal quantities, for three hours.—Jennie Jefferson.

## LEMON SHERBET.

One quart milk, one pint sugar, juice of three lemeons. Mix sugar and lemon juice; add milk, and freeze at once.—M. A. C.

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#### ORANGE SHERBET.

Boil one quart water and one pint sugar rapidly for twenty minutes, add one teaspoon granulated gelatine that has been dissolved in one-quarter cup of cold water and strain into a large pitcher. When cold add one scant pint of orange juice, also juice of one lemon, and freeze. If the freezer is turned rapidly and continuously until the mixture is hard, the result will be a smooth ice, creamy in texture.—Mrs. Nora Buckley.

## PINEAPPLE SHERBET.

One can pineapple or one pint of fresh fruit, one pint sugar (scant), one pint boiling water turned on the sugar to dissolve it; one tablespoonful gelatine dissolved in one-half cup boiling water. When dissolved add this to the sugar and water. Cut the eyes from the fruit and chop it very fine; add this to the juice from the can. If fresh pineapple is used, it must be chopped and covered with sugar over night to extract the juice.—Mrs. Granville Hunt.

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Make the Claim, and He Admits It's True.

#### MAPLE ICE CREAM.

One cup thick maple syrup, add the beaten yolks of four eggs; cook in double boiler until it boils; strain and set to cool; beat one pint of cream, add the beaten whites of four eggs; add the syrup and freeze.—E. F. W.

#### BANANA ICE CREAM.

Peel six ripe bananas, split and remove the seeds and dark portion in the centre; rub the pulp through a sieve; add to it two tablespoonfuls lemon juice, one saltspoonful salt. Heat one quart of thin cream in a double boiler until scalding hot; melt one cup sugar in it, and when cold combine mixtures and freeze.—Mrs. W. B. Baldwin, Jr.

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## STRAWBERRY ICE CREAM.

Sprinkle two cups sugar over two quarts of strawberries; mash them and let them stand half an hour or until the sugar is dissolved. Turn the berries into a large square of cheese cloth which has been placed over a bowl. Gather up the edges of the cloth, twist them and squeeze as long as any juice or pulp will come. Then empty the pulp and seeds left in the cloth into a pan and pour on gradually about one pint milk; mix it well with the pulp, until the pulp is separated from the seeds. Squeeze again until perfectly dry. There should be nothing left in the cloth save a ball of seeds. The pulp will thicken the milk, and it is much nicer than the juice alone. Add to this pulpy juice as much cream as you may have, from one cup to three pints, and sugar to make it very sweet. cream should be scalded and cooled. Freeze as usual. is a great improvement over that made by simply mashing the fruit, where the presence of the seeds is objectionable.—Mrs. F. A. Besse.

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## FROZEN PUDDING (Excellent).

Two teaspoonfuls cornstarch boiled in one quart of milk in double boiler one hour; before taking from the stove add one pint sugar, four eggs well beaten. When cold add one quart milk and a jar of cream; ten cents' worth candied cherries and ten cents' worth candied pineapple soaked in rum over night. Freeze.—Mrs. W. E. Bryant.

## ICED BISCUITS.

Boil together one cup sugar and one-quarter cup water five minutes. Pour onto the well beaten yolks of six eggs, and cook until thickened. Beat until cold, add one pint stiffly beaten cream, one tablespoonful vanilla, one teaspoon almond extract, and color pale green; then add one-quarter pound chopped pistachio nuts. Beat until stiff one cup cream, add one-half cup powdered sugar, one teaspoon vanilla and one cup strawberry puree. Half fill a brick mould with first mixture, completely fill with second mixture, cover with buttered paper, pack in equal parts, salt and ice, and let stand three hours. Remove from mould and serve with sugar wafers.—

Mrs. J. Q. Ford.

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#### COFFEE FRAPPE.

To one quart of strong and very clear coffee chilled, add three-quarters cup sugar and turn into a freezer packed as for ice cream. Turn the crank until the mixture is half frozen. Serve in sherbet cups, either with or without whipped cream.

—Ada S. Lewis.

## CAFE FRAPPE.

Three cups coffee, one cup sugar, one cup cream, one-quarter teaspoon salt. Freeze to consistency of mush. Serve in glasses with whipped cream on top.—Ruth Rogers.

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## BISCUIT TORTONI.

To fill three quart freezer, allow one quart cream, two eggs, one-half cup sugar, one-half cup boiling water, one teaspoon vanilla, one-half pound French cherries or candied, one dozen macaroons chopped, one cup almonds chopped after being blanched. Whip cream and stand on ice until needed; separate eggs and beat whites to a stiff froth and yolks to smooth cream; boil sugar and water together until syrup

will form a hair; pour syrup slowly over beaten whites, whisking rapidly all of the time; add yolks and cook in double boiler for ten minutes, stirring. Stand aside to become cool. Soak cherries in sherry wine; add cherries, almonds and macaroons to cold mixture, which should be thick; then stir in whipped cream and lastly vanilla. Put in melon mould and pack in ice and salt from four to six hours.—Mrs. Heman Eldredge.

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#### PISTACHIO ICE CREAM.

One quart thin cream, three-quarters cup sugar, one table-spoonful vanilla, one teaspoon almond extract; color Burnett's Leaf Green or Spinach.

### SULTANA ROLL.

Line one pound baking powder boxes with pistachio ice cream; sprinkle with sultana raisins which have been soaked in brandy one hour. Fill centres with beaten cream, sweetened and flavored with vanilla; cover with pistachio cream; pack in equal quantities of ice and salt for one and one-half hours. Serve with

Claret Sauce.—Boil one cupful sugar with one-quarter cupful water eight minutes; cool slightly and add one-third cup claret.—Clara H. Bartlett.

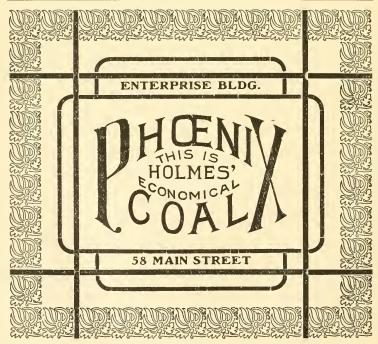
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#### FLUFFY RUFFLES ICE CREAM.

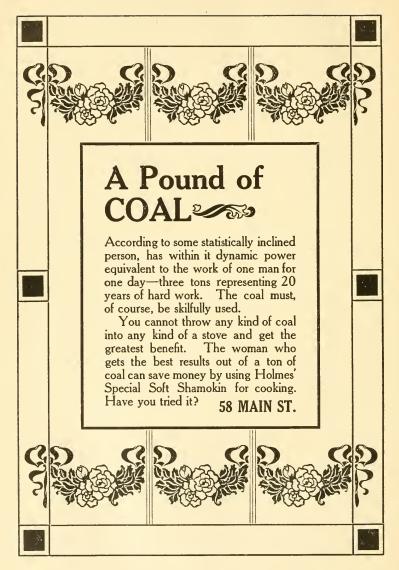
For twenty-four portions. One quart milk, one pint heavy cream, two pounds granulated sugar, one teaspoon vanilla extract, one-half teaspoon lemon extract, two teaspoons powdered gelatine. Scald the milk in double boiler with the sugar and gelatine; then stir fifteen minutes; take from fire, add extracts, cool, then add well beaten whites of eggs and cream; freeze as usual for any ice cream; serve in cone shapes with a crushed strawberry on the top. Accompany with lady fingers. Use glass service.—Herbert L. Aldridge.

## GRAPE FRUIT SHERBET—GOLF CLUB.

For thirty-two portions or two gallons. One gallon boiling water, sixteen small, smooth grape fruit, six pounds granulated sugar, whites of eight eggs. Cut fruit in equal halves, being careful to preserve the shells; scoop out the pulp and juice into colander, set over bowl and squeeze or press all juice into bowl. Add the sugar to boiling water, boil thirty minutes, cool and add the fruit juice and well beaten whites of eggs. Freeze as for any ice cream, twenty to thirty minutes, according to freezer used, and let stand at least two hours before serving. Serve in the half shells accompanied by Nabisco wafers. Orange sherbet may be made same way with twelve oranges and four lemons instead of grape fruit. Serve in orange shells.—Herbert L. Aldridge.



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## Pies.

## TARTS.

Beat one-half cup butter, one-half cup lard, white of one egg, one teaspoon sugar together until creamy; then add five tablespoonfuls cold water; into one cup flour mix one good teaspoonful baking powder and one teaspoonful salt; add this to first mixture and as much more flour as it requires to knead. Pat and roll into a sheet and cut into rounds with a small cookie cutter. With a thimble or small end of a pastry tube, cut out six small rounds from half of the rounds. Put the rounds with holes in them on the plain rounds and bake. When cold separate and spread plain rounds with raspberry jam (or any other jam or jelly) and replace round with the holes.—Clara H. Bartlett.

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#### CRANBERRY PIE.

Pastry:—One cup flour, two tablespoonfuls lard, one level teaspoon baking powder, a little salt and enough cold water to make a stiff dough.

Filling:—One quart cranberries, cook and strain; add two cups sugar and a little salt. Line plate as for custard pie; bake with one crust.

Frosting.—Beat whites of two eggs to a stiff froth; add two tablespoons of fine sugar, put in oven and brown.—Mrs. Alice O. Hamblett.

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#### FIG PIES.

One pound figs chopped fine and boiled in enough water to cover until soft; one-half pound raisins, chopped, one-half cup sugar, one egg, butter size of an egg. This makes three pies.—Mrs. W. E. Bryant.

#### FIG PIE.

Chop one pound figs and stew until soft in enough cold water to cover; chop one-half pound raisins, add juice and grated rind of one lemon, one and one-half cups sugar, one egg, butter the size of an egg. Bake in two crusts. This makes three pies.—Mrs. D. K. Carpenter.

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## SQUASH PIE.

Cream together one tablespoonful butter and four table-spoonfuls sugar; add two eggs beaten light, one tablespoonful maple syrup, one-half cup sifted squash, cinnamon and ginger to taste; one pint rich milk.—Mrs. Marcus Hall.

## SQUASH PIE.

One can squash, one-half teaspoon cinnamon beaten together; pinch of salt, four eggs, one quart and one-half pint milk, one-half tablespoon flour; beat up in a little milk one cracker rolled fine. This makes four pies.—Mrs. Margaret Doherty.

## MOCK MINCE PIE.

One cup cranberries, one-half cup raisins, one-half cup sugar, one cup boiling water, one teaspoon vanilla, piece of butter.—Mrs. J. N. Ellis.

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## CREAM PIE.

Line a deep plate with a good paste, pricking it in several places with a fork to let the air out and prevent blisters. Bake a delicate brown. Put one cup milk in a double boiler to scald. Stir together one-half cup sugar, piece of butter size of a walnut, small half cup of flour, one teaspoon cold milk and the yolks of two well beaten eggs. Add the mixture to the milk when it boils. Stir until it thickens and cook for a few minutes; then flavor with vanilla. Fill crust with mixture. Beat the whites of the eggs, add two tablespoonfuls powdered sugar and spread on top of the pie, then brown in oven.—Mrs. F. B. Leonard.

#### RHUBARB PIE.

Mix two cups of rhubarb cut in small pieces with one cup sugar, one tablespoonful flour and yolks of two eggs. Use whites of eggs for frosting.—Mrs. G. R. Washburn.

#### LEMON PIE.

One cup sugar and two tablespoonfuls flour mixed together dry; juice and grated rind of one lemon; yolks of two eggs, one cup water, one tablespoonful milk in the water. Bake with one crust and frost with the whites of two eggs and two tablespoonfuls sugar.—Mrs. J. E. Skinner.

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#### LEMON PIE.

Cut a slice of bread one inch thick from a loaf of bread and trim off the crust, using only the soft part. Place this in a bowl, add a pinch of salt, a piece of butter about the size of a small egg and one cup of boiling water. Beat until smooth, then add one cup sugar, the juice and grated rind of one lemon, and the yolks of two eggs well beaten. Stir all together and pour into deep pie plate lined with a rich crust. When done, cool and cover with a meringue made of the whites of two eggs. Put them on a large dinner plate, beat with a silver knife until stiff and dry; beat in one-half tablespoon lemon juice, add slowly three level tablespoonfuls granulated sugar (powdered is better); beat until stiff, flavor with a few drops of lemon or vanilla. Pour over top of pie. Set in a moderate oven on an inverted pan and let it brown, which will be in ten minutes.—Mrs. C. C. Merritt.

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## EXCELLENT LEMON PIE.

Rind and juice of one lemon, yolks of two eggs, three-fourths cup sugar, one and one-half cups of water, two large dessertspoonfuls of cornstarch or two large tablespoonfuls flour. Bake crust first, then cook the lemon mixture in double boiler. When cold put into the crust; then beat the whites with two spoonfuls sugar and put on top of pie and brown in the oven.—Mrs. E. J. Fletcher.

#### LEMON PIE.

One cup sugar, one tablespoonful flour stirred well together; pour over one and one-half cups boiling water, stirring constantly until the lumps disappear; add butter the size of a walnut, grated rind and juice of one large or two small lemons, three eggs well beaten. To be made with two crusts. This is excellent.—Mrs. James P. Donovan.

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### LEMON PIE.

Juice and grated rind of one lemon, one cup sugar, yolks of two eggs, one heaping tablespoonful flour, one teaspoon melted butter, one cup milk, whites of eggs beaten stiff and added last. Bake with one crust in rather slow oven.—Mrs. Wm. H. Cook, Whitman, Mrs. Margaret Doherty.

#### LEMON CUSTARD PIE.

Yolks of four eggs, reserving whites for frosting; two tablespoonfuls corn starch, one and one-third cups sugar, juice and grated rind of one lemon, two cups milk, pinch of salt. Bake with one rich crust.

Frosting:—Whites of four eggs beaten very stiff, two tablespoonfuls sugar; after pie is baked, cover with frosting and bake a light brown.—Mrs. T. Cushing.

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#### GREEN TOMATO PIE.

Two quarts tomatoes, chopped fine; scald and drain off; one cup suet chopped, one pound brown sugar, one half cup vinegar, one-fourth pound citron, one-half pound raisins, one-half teaspoon clove, cinnamon and allspice, one teaspoon salt. Put on stove and cook. This makes four pies.—Mrs. Allie V. Packard.

#### PRUNE PIE.

Line a plate with a rich paste; turn into it one pint of stewed and sifted prunes, sweetened slightly. Beat a piece of butter the size of an egg with two tablespoonfuls of fine sugar, two tablespoonfuls fine soft bread crumbs and the yolks of two eggs, well beaten. Add the whites whipped to a stiff froth. Spread this mixture over the prunes and bake in a moderate oven.—Mrs. Mae E. Simpson.

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#### MINCE MEAT.

Three bowls of chopped meat, six bowls of chopped apples; if there is a little more apple, put it in, it will no no harm; two bowls of sugar, one bowl molasses, one bowl boiled cider or vinegar, one bowl of good strong coffee and be sure and put in the liquor the meat was boiled in, and most if not all of the fat; also one level dessertspoon each of ground cloves, all-spice, cinnamon and mace; grate one whole nutmeg; juice and rind of one lemon or one tablespoon of essence of lemon; one bowl each of currants and seeded raisins.—Mrs. S. H. Eaton.

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#### MINCE MEAT.

Four pounds lean corned beef, one peck of apples, two pounds raisins, one pound currants, one-half pound citron, one teaspoon nutmeg, one teaspoon cinnamon, one teaspoon cloves, one teaspoon salt, three cups sugar, one quart sweet cider, one small piece of orange peel. one small piece of lemon peel; add two cups chopped apple to one cup chopped meat and chop raisins, currants, citron, lemon and orange peel; adding the spices. Cook slowly four or five hours and bottle. This meat will keep for years.—Mrs. Catherine Hayes.

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# Gingerbread, Doughnuts, Cookies, Etc.

## DELICIOUS GINGERBREAD.

One cup granulated sugar, two tablespoonfuls molasses, four tablespoonfuls melted butter, one even teaspoon salt, one dessertspoonful cinnamon, and one teaspoon of mixed spices. Stir and rub well together, then add one egg well beaten and one cup real sour milk. Then sift one even teaspoon of soda with two cups flour and sift it into the other mixture and beat about two minutes. Turn it into a nine by nine inch tin, sprinkle sugar over the top and bake forty minutes in a moderate oven. This makes a nice dessert served with cottage or cream cheese, unsalted butter balls or thick cream.—Mrs. M. E. Movery.

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## SOFT GINGERBREAD.

Two cups sugar, two-thirds cup butter, two eggs, one cup milk, one-half teaspoon soda, one teaspoon cream of tartar, sifted into three cups flour; one tablespoon yellow ginger, salt. Bake in a quick oven. After it is removed from the oven, sift sugar on top.—Mrs. M. E. Gray.

## SOFT GINGERBREAD.

Stir to a cream one-half cup butter or lard, one-fourth cup brown sugar, one cup cooking molasses, one-half cup sweet milk, one-half teaspoon ginger, one-half teaspoon cinnamon. Beat all thoroughly together, then add two small eggs or one large one, the whites and yolks beaten separately. Beat into this one cup sifted flour, then add one-half teaspoon of soda dissolved in a little water, one more cup sifted flour. Bake in a moderate oven for about fifty minutes. Sour milk makes it lighter.—Mrs. L. Crocker.

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#### GINGERBREAD.

One egg, one cup molasses, one teaspoon ginger, one teaspoon cinnamon (scant), one teaspoon soda, one-half cup hot water, pinch of salt, butter size of an egg and flour to make a batter.—Mrs. Lena M. Shaw.

# MOLASSES DROP CAKES.

One cup molasses, one-half cup melted butter, one cup sugar, two teaspoonfuls soda, one cup hot water, one egg, two teaspoonfuls ginger, one-half teaspoon salt, four cups flour. Makes twenty-four.—Mrs. E. M. Wood.

Husbands Never Make Mistakes When They Order Their Coal of Holmes Regardless of Their Wife's Opinion of Them on Other Matters.

#### EASY COOKIES.

Two cups sugar, three-fourths cup butter, seven-eighths cup sour milk, four cups flour, two eggs, two-thirds teaspoon soda, two teaspoonfuls baking powder, one nutmeg, one cup chopped raisins, one cup walnuts. Mix as for cookies and spread in a large cooking pan in one sheet; sprinkle with sugar and cinnamon and bake in quite a quick oven; let the cake cool and cut in small squares. Fine for children.—Mrs. E. H. Keith.

# SOUR CREAM COOKIES.

One cup butter, two cups sugar, three eggs, one-half cup sour milk, one level teaspoonful soda, pinch of salt, vanilla and orange extract.—Mrs. I. B. Shaw.

Husbands Never Make Mistakes When They Order Their Coal of Holmes, Regardless of Their Wife's Opinion of Them on Other Matters.

#### SUGAR COOKIES.

One and one-half cups sugar, one and one-half cups butter, three cups pastry flour, four eggs, mace, vanilla, one teaspoonful cream of tartar, one-half teaspoon soda; add more flour and roll very thin. Very nice.—Mrs. W. H. French.

# SUGAR COOKIES.

One-half cup butter, one cup sugar, two eggs, one and one-half teaspoonfuls baking powder, two and one-half cups flour.

—Mrs. D. K. Carpenter.

#### SUGAR COOKIES.

One-half cup butter and one-half cup sugar creamed; two tablespoons milk, one-half teaspoon cream of tartar, one-fourth teaspoon soda, one egg, one teaspoon lemon extract, one teaspoon carraway seeds; flour to roll very thin. Pastry flour is used.—Mrs. M. E. Gray.

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# RICH JUMBLES.

One and one-half cups butter, one and one-half cups sugar, three eggs, two tablespoonfuls milk, a little mace, one-half teaspoon soda, flour to make into a soft dough; roll out and cut with a small doughnut cutter, not too thin; delicious; will keep indefinitely.—Eloise D. Harris, Melrose.

# SURPRISE COOKIES.

One-half cup butter, one cup sugar, one tablespoonful milk, two eggs, one heaping teaspoonful baking powder, flour to roll.

One cup raisins, one-half cup water, one-half cup sugar; cook these until soft; then chop and let cool.

Cut out the cookies and spread thinly with the raisins, then put one on top; pinch together; bake in a quick oven.—Mrs. George Howard.

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# CREAM COOKIES.

Two-thirds cup sour cream, add one and one-half teaspoons soda to cream; one-half cup butter, one large cup sugar, one egg, a little salt, pastry flour. Mix thick enough to roll. Vanilla if liked.—Mrs. Jessie Thomas.

#### HERMITS.

One and one-half cups sugar, one cup butter, one cup chopped raisins, two eggs, two teaspoonfuls cream of tartar, one teaspoon saleratus, one teaspoon clove, cinnamon and nutmeg; dissolve soda in one-half cup milk. Flour to handle; after rolling sprinkle with sugar. Hot oven.—Mrs. George A. Monk.

# HERMITS (Very Nice).

One and one-half cups sugar, one cup butter, three eggs, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon clove, one-half teaspoon nutmeg, two cups raisins chopped very fine. Flour to roll.—Mrs. Galen K. Tyler.

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#### SURPRISE COOKIES.

One egg, one cup sugar, one-half cup lard mixed with salt, nutmeg and extract, one-half cup sour milk in which dissolve one-half teaspoon soda. Flour not too stiff.

Filling:—One cup chopped raisins (seeded), one-half cup cold water, one-half cup sugar, one tablespoon flour, salt. Boil until smooth and thick.—Mrs. Bertram F. Fales, Attleboro.

# SUGAR COOKIES.

One cup sugar, one egg, one-half cup butter, four table-spoonfuls sweet milk, two teaspoonfuls cream of tartar, one teaspoonful soda, one teasponful vanilla, a little salt and flour enough to roll thin.—Mrs. Wm. H. Cook, Whitman.

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# SUGAR COOKIES.

One and one-third cups sugar, two-thirds cup butter, one-third cup lard, one egg, one-half cup milk, two teaspoons cream of tartar (level), one full teaspoon soda, salt, vanilla or any flavor you like; flour to make stiff enough to roll; carraway seeds in a part if you like.—Mrs. Fred Park.

# MOLASSES COOKIES.

One egg, one cup molasses, one-half cup sugar, one cup shortening (one-half butter and one-half lard), salt, one teaspoonful ginger, one teaspoonful soda, flour to roll; roll thin.

—Mrs. Fred Park.

#### FINE MOLASSES COOKIES.

Two cups molasses, one heaping teaspoon soda beaten into molasses; one cup soft lard, one teaspoonful ginger, one-half teaspoon salt, six cups pastry flour; use all the flour. Roll very thin and bake quickly.—Marion Thatcher Rankin.

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# CHOCOLATE COOKIES.

Cream together one-half cup butter and one tablespoonful lard; add one cup sugar, one-fourth teaspoon salt, one teaspoon cinnamon, two ounces chocolate melted; then add one well beaten egg and one-half teaspoon soda dissolved in two tablespoonfuls milk; stir in two and one-half cups flour; roll thin and bake quickly.—Mrs. Edith G. O'Hayre.

# OATMEAL WAFERS.

Two cups quaker oats, one cup sugar, two eggs, well beaten, one teaspoon melted butter, one teaspoon baking powder, one-half teaspoon almond flavoring. Bake on buttered and floured tins in a moderate oven, one small teaspoon to a cooky.—

Jennie L. Palmer.

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#### FRUIT COOKIES.

One and one-half cups sugar, three eggs, one cup butter, one-half cup molasses, one teaspoon each of soda, cinnamon, allspice and ginger; one-half cup raisins, one cup currants. Mix soft as can be rolled. Will keep several months.—*Eleanor Belcher, Holbrook*.

# POTATO DOUGHNUTS.

Three large potatoes mashed, butter the size of an egg, one cup sugar, one-half teaspoon ginger, a little salt, two eggs beat in a cup, then fill cup with milk; one heaping teaspoon baking powder. Flour enough to roll.—"C."

# GRANDMA MINZY'S DOUGHNUTS.

One egg, one scant cup flour, three-fourths cup milk, one heaping teaspoon baking powder, a little salt and nutmeg, bread flour enough to handle.—Ella Minzy.

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# DOUGHNUTS (Fine).

Dissolve one cup sugar in one cup rich milk (I use the top of a jar); now add one egg well beaten, one level teaspoonful salt; into a teacup of flour mix two level teaspoonfuls baking powder; add this to first mixture, then add enough more flour to roll.—Mrs. Florence Kennedy.

#### DOUGHNUTS.

Two eggs, one cup sugar, a little butter, one cup milk, one teaspoon soda, two teaspoons cream of tartar, one and one-half teaspoons salt, a few gratings of nutmeg. Bread flour enough to roll.—Mrs. Walter Bradford.

# DOUGHNUTS.

Two eggs well beaten, add one cup sugar, one-half teaspoon vanilla, a little nutmeg and salt, beat well; one cup sweet milk, two heaping teaspoons baking powder sifted with the flour. I use one-half pastry and one-half bread flour, from three to four cups. Do not mix too stiff.—Mrs. A. W. Knight.

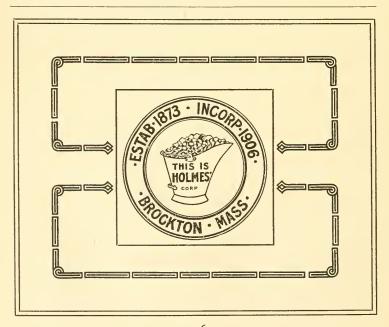
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# LADY FINGERS.

Beat to a cream yolks of six eggs, one-half pound powdered sugar; beat whites to a stiff froth; lightly mix in one-fourth pound sifted flour; quickly mix these two batters together. Place in heavy paper cone and squeeze out upon buttered tin in four-inch lengths. Bake until a light brown in moderate oven. Dust with powdered sugar. This recipe makes good sponge cake if baked in thin cakes.—Herbert L. Aldridge.

# WAUWINET CAKES.

Two and one-half cups light brown sugar, one scant cup of butter, two eggs beaten; scant teaspoon of soda dissolved in one-third cup of boiling water, two cups flour, one cup chopped raisins, one cup crushed nuts. Bake in regular cookie pans.—James Backus, Nantucket.



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# Cake.

#### LADY BALTIMORE CAKE.

Two-thirds cup butter, two cups sugar, five eggs, one-half cup milk, four cups flour, two level teaspoons soda, four level teaspoons cream of tartar.

Cream half the sugar with butter; beat the remaining sugar with yolks of eggs and sift the cream of tartar and soda twice through the flour. Beat yolks and sugar together with butter and sugar. Add milk and flour, then the whites of eggs beaten stiff. Flavor half the mixture with rose. Into the other half add one teaspoon cinnamon and clove each, one grated nutmeg, flavor with vanilla, lemon or almond. Bake in four layers, two white and two dark.

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Filling:—One cup raisins, chopped fine; one-half of a citron shredded thin; one small cocoanut grated, three-fourths pound almonds blanched. Make an ordinary boiled icing and into it beat the first three and spread between layers. Have the top layer of cake a white one, sprinkle with powdered sugar and stick the almonds in porcupine style.

The cup for measuring is an ordinary coffee cup.

(This recipe came from Baltimore and is said to be the original Lady Baltimore Cake.)—Mrs. M. E. Merritt.

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# LADY BALTIMORE CAKE (Owen Wister).

Eight eggs, whites only; four cups flour, two cups sugar, one-half cup butter, one-half pint milk, two teaspoons baking powder, two teaspoons almond extract; bake in three layers.

Icing to put Between:—Three cups granulated sugar, one and one-half gills boiling water. Boil ten minutes; add one-half teaspoon tartaric acid to the beaten whites of four eggs;

pour the boiling syrup over and beat hard. Add two cups chopped raisins, and two cups walnuts. Duplicate the above for frosting top and sides, leaving out raisins and nuts.—Mrs. Proctor, Newtonville.

#### LADY BALTIMORE CAKE.

One cup butter, two cups sugar, three and one-half cups flour, one cup milk, whites of six eggs, two level teaspoons baking powder, one teaspoon rose water.

Filling:—Three cups granulated sugar, one cup boiling water; cook until threads; pour on to beaten whites of three eggs; then add one cup chopped raisins, one cup pecan nuts, five figs cut into thin strips.—Mrs. H. E. Merritt, Newtonville.

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# GOLD AND SILVER CAKE.

Silver Cake:—Two cups sugar, one-half cup butter, whites of eight eggs, three-fourths cup sweet milk, one-half teaspoon saleratus (dissolve in milk), one teaspoon cream of tartar, two and one-half cups pastry flour, salt and almond flavoring.

Gold Cake:—Beat yolks of eight eggs, one cup sugar, three-fourths cup butter, one-half cup milk, one-half teaspoon saleratus (dissolve in milk), one teaspoon cream of tartar, two cups pastry flour, pinch of salt and orange flavoring.—Mrs. George A. Monk.

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#### POUND CAKE.

Two-thirds cup butter and one cup sugar creamed together; add yolks of four eggs, beat until light; one and one-half cups flour, one scant teaspoon of baking powder, sifted together; add little of sifted flour to mixture, beat; then one tablespoon of milk; add alternately the beaten whites of the eggs and the flour, part at a time. Bake in a moderate oven thirty-five or forty minutes. Frost with chocolate.—Mrs. Charles Fuller.

#### RANDOLPH POUND CAKE.

Beat one cup butter with one and one-half cups sugar to a cream; add the well beaten yolks of four eggs; sift together two cups flour and one level teaspoon of baking powder; add to the cake mixture alternately with one-half cup milk; then add the well beaten whites of the four eggs and beat thoroughly.—Mrs. Allie V. Packard.

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#### RELIABLE CAKE.

Five eggs, two cups sugar, four cups flour, one cup butter, one teaspoonful cream of tartar, one-half teaspoon soda, one cup milk.—Mrs. D. K. Carpenter.

#### SPONGE CAKE.

Six eggs, one cup fine granulated sugar, one level cup pastry flour measured before sifting; then sift four times; grated rind of one-half lemon, two tablespoonfuls lemon juice. Break eggs carefully, yolks in the mixing bowl, whites in a deep pint bowl; first, without fail, add a pinch of salt and beat whites until stiff enough to invert bowl; then beat one-half cup sugar, little by little, in the whites and set away in a cool place.

Next beat the yolks until thick and lemon-colored (ten minutes); add one-half cup sugar slowly, stir into yolks the grated lemon peel and lemon juice; toss white with yellow and cut and fold until blended. Add one-half of flour, cut and fold it in as quickly as possible; then the other half in the same way; do not beat; Bake in a large tube pan or shallow tin; bake in a moderate oven; bake twenty minutes before opening door. If baked in a gas range, as soon as you are ready to beat the eggs, turn on one oven burner; when cake is ready to put in, turn off nearly one-half of gas and put asbestos under the pan; as soon as cake shows the slightest sign of shrinking from pan it is done. Time, from fifty to sixty minutes.

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For a smaller cake, use four eggs, one level cup flour, measured after sifting, and sift four times more; one cup sugar, grated rind of one-half lemon, one large spoonful juice, one tablespoonful water; proceed as above. Bake about one-half hour.

I use egg whips for beating eggs and a wooden spoon for cutting and folding.—Mrs. C. C. Merritt.

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# SPONGE CAKE.

Five eggs, yolks beaten first; then one cup sugar; beat the five whites stiff and beat in with yolks; one even cup flour folded in, salt and flavor to suit taste.—Mrs. J. E. Skinner.

# CREAM SPONGE CAKE.

Beat the yolks of four eggs until stiff, add gradually one cup sugar and beat well; add three tablespoonfuls cold water, one teaspoon extract; mix one scant cup flour with one and one-half teaspoons cornstarch (measured level), one teaspoon baking powder; add to the first mixture; add the well beaten whites of four eggs. Bake in a shallow tin.

# SPONGE CAKE,

One cup sugar, three eggs; beat sugar and yolks together; then add one-fourth cup boiling water and one teaspoon lemon extract; beat well, then add one cup flour, one-half teaspoon baking powder, and lastly the whites well beaten. Bake three-quarters of an hour.—Mrs. E. J. Fletcher, Mrs. Rufus P. Keith.

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# ANGEL CAKE.

The whites of six eggs beaten stiff; then beat in three-fourths cup sugar. Give a good beating; then fold in just one-fourth cup of potato flour and one-half teaspoon of cream of tartar sifted together; one teaspoonful vanilla. Bake in an angel cake tin, without greasing the tin, about thirty minutes.—Mrs. J. P. Donovan.

# SPONGE CAKE,

Take the yolks of the six eggs left from the angel cake and one whole egg; beat well; then add one cup sugar and beat again. One-fourth teaspoon salt, one-half teaspoon lemon extract; then add one-fourth cup potato flour and three-fourths cup flour, one teaspoonful cream of tartar, one-half teaspoon soda, all sifted together. Last add three-fourths cup of new milk and bake about thirty minutes. Do not have oven too hot.—Mrs. James P. Donovan.

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# POTATO SPONGE CAKE.

Four eggs, beat half an hour; add one cup sugar, beat a little more; flavor with vanilla; add a pinch of salt; sift in one-half cup potato flour and scant teaspoonful baking powder. Bake slowly twenty-five or thirty minutes. Do not flour the pan.—Mrs. S. Elliot Keith.

# SPONGE CAKE,

One cup sugar, one cup flour, two eggs, one teaspoon baking powder, one-half cup scalded milk, one teaspoon extract; add scalded milk just before putting into pan. Bake one-half hour.—Mrs. D. E. Feeley.

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# ORANGE CAKE.

Cream one-half cup butter, beat in gradually one and one-half cups granulated sugar, add the beaten yolks of four eggs, the grated rind of one orange and one-half cup of juice. Mix together one and one-half cups sifted pastry flour, one-half cup cornstarch and two rounded teaspoons of baking powder. Stir this into first mixture, fold in the stiffly beaten whites, sprinkle with chopped nut meats (blanched almonds are fine), and bake in a moderate oven.—Mrs. J. I. Merritt.

#### ORANGE CAKE.

Yolks of five eggs and two cups sugar beaten together, onehalf cup cold water, juice and rind of one orange, two cups flour, two teaspoons baking powder, whites of four eggs beaten stiff; bake in square pans and layers.

Filling.—Beat white of one egg, add juice and rind of one orange and confectionery sugar to make stiff as desirable.—

Mrs. F. B. Gardner.

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#### ORANGE LAYER CAKE.

Cream one cup sugar, one-quarter cup butter, add two eggs, one-half cup milk, one and one-half cups flour, one teaspoonful baking powder. Bake in two layers and fill with white frosting; put frosting on top and cover with pieces of orange.

—Mrs. F. Ernest Mackie.

# COFFEE CAKE.

One-half cup butter, one cup sugar, one-half cup molasses, one-half cup cold coffee, two eggs, two and one-half cups flour, one teaspoon each of soda, mace, cloves and one table-spoon cinnamon.—Mrs. N. E. Sullivan.

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# COFFEE CAKE.

One cup sugar, two eggs, one-half cup molasses, one-half cup coffee, one-half cup butter, three cups flour, one teaspoonful soda, one teaspoonful cassia, one cup raisins, one cup currants. Rub the butter and sugar to a cream, stir in the molasses, first warming it slightly, and the spices; beat these very hard until light, stir in the whipped yolks, coffee, flour and the whites, then the saleratus, water, and last stir in the fruit dredged in flour.—Mrs. Granville Hunt.

#### SPICE CAKE.

One cup sugar, one-half cup butter, one and one-half cups flour, one-third cup milk, two eggs, two tablespoonfuls molasses, one teaspoon cream of tartar, sifted in the flour, one-half teaspoon soda dissolved in milk, one-half teaspoon each of clove, cinnamon and nutmeg. Beat the sugar and butter to a cream, then beat in the yolks, then the whites and spices, add the molasses, flour, cream of tartar and beat well; add one-half cup chopped raisins or other fruit if wanted.—Mrs. Annie L. Tryon.

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#### RIBBON CAKE.

Three eggs, one and one-quarter cups sugar, one-half cup butter, one-half cup milk, two cups flour, one teaspoon cream of tartar, one-half teaspoon soda. To one-third of this mixture add one tablespoonful molasses, one teaspoonful spices and one cup fruit.—Miss Sadie Connor.

# NONQUIT CAKE.

Two cups sugar, four eggs, one cup butter, one teaspoon saleratus, two teaspoons cream tartar, three cups flour, one cup milk.—Mrs. J. E. Skinner.

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#### NUT CAKE.

Two cups of sugar, three-quarters cup butter, three eggs, one cup milk, three cups flour (pastry), one teaspoon soda, two teaspoons cream of tartar, one teaspoon vanilla, one cup chopped nuts. One very large cake or two small ones.—Mrs. W. E. Bryant.

#### WALNUT CAKE.

One-half cup butter, two cups sugar, yolks of four eggs, one cup milk, three and one-quarter cups flour, three level teaspoons baking powder, three-quarters cup walnuts, chopped fine, whites of four eggs; mix ingredients in order given and bake in deep cake pans.

Frosting.—One and one-half cups confectioners' sugar, sifted, butter size of walnut, one teaspoon vanilla extract, enough hot milk to make of consistency to spread, crease in squares and put one walnut on each square.—Mrs. Minnie Daley.

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# WALNUT CAKE.

One-half cup butter, one cup sugar, three egg yolks and two whites, one-half cup milk, one and one-half cups flour, one and one-half level teaspoons baking powder, three-quarters cup broken walnuts. Bake in a sheet forty-five minutes and cover the top with frosting.

Frosting.—One cup sugar, one-half cup water, one egg white, one-half teaspoon vanilla; boil sugar and water till it threads, then pour slowly into beaten white of egg. Beat till cool, flavor and spread.—Mrs. J. V. Richards.

#### NUT CAKE.

Three eggs, one and one-half cups sugar, one-half cup butter, one-half cup milk, two and one-half cups flour, one and one-half teaspoonfuls baking powder, one cup meats of any kind of nuts.—Miss Elizabeth Saxton.

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# BROWNSTONE FRONT CAKE.

Two squares chocolate grated, one-half cup milk, yolk of one egg; stir and cook until the consistency of custard, stirring constantly; add one tablespoonful butter; when cool, add

one-half cup milk with one teaspoon soda dissolved in it, one and one-half cups of sifted pastry flour, one teaspoonful vanilla and a pinch of salt.

Frosting.—One and one-half cups confectioners' sugar and one-half cup butter creamed; add one tablespoonful milk and flavor with vanilla.—Mrs. L. F. Gurney.

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# CHOCOLATE CAKE.

One cup milk, two cups sugar, two cups flour, three eggs, butter size of a large egg, one teaspoon cream of tartar, one-half teaspoon soda. Beat sugar and butter to a cream, add eggs, yolks and whites beaten separately, save the whites until last thing and add after flour is mixed in, then milk with soda and cream of tartar dissolved in the milk, then flour.

Chocolate Filling for Cake.—Two and one-half or three lengths of chocolate, one cup powdered sugar, one egg well beaten, two tablespoons milk. Melt chocolate, add sugar, milk and egg. Bake in two tins and spread while hot.—Mrs. E. C. Brady.

# WALNUT CAKE.

Two eggs, one cup sugar, one-half cup butter, one-half cup milk, two cups flour, one cup raisins, one cup walnut meats, one teaspoonful cream of tartar, one-half teaspoon soda.—Mrs. Jennie Ford.

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# BROWNSTONE FRONT CAKE.

One egg beaten light, one-half cup milk, one square chocolate, cook in saucepan until it thickens; when cool add one cup sugar and one-half cup milk; add one-half teaspoon soda to milk and one and one-half cups flour after it is sifted and one tablespoon melted butter, flavor with vanilla. Bake in two round tins.

Filling.—Two cups of powdered sugar, one-half cup butter; cream together; add two tablespoonfuls milk and flavor to taste.—M. A. F.

# BLACK CHOCOLATE CAKE.

One-half cup milk, one cup brown sugar, two tablespoons cocoa (or two squares chocolate); beat the above mixture together five minutes and set aside to cool. Cream one-half cup butter and one cup brown sugar, two egg yolks well beaten, then add boiled mixture, beat, then alternately add one-half cup milk and two cups flour, one teaspoonful soda dissolved in milk, salt and vanilla. Then add whites of two eggs beaten stiff. Bake forty minutes.—Mrs. A. W. Knight.

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#### CHOCOLATE CAKE.

One-half cup milk, one-half cup sugar, two squares chocolate (or three tablespoons cocoa), yolk of one egg; cook until creamy, then remove and beat a little, then cool. When cool add one cup sugar, one-half cup butter (creamed), one-half cup milk, two eggs, one teaspoon soda, one and one-half cups flour. Flavor with vanilla.—Mrs. W. H. French.

# WELLESLEY FUDGE CAKE.

Cream together two-thirds cup butter with one cup sugar, then add one cup milk, one-quarter cup grated chocolate, one-half cup chopped walnuts, two beaten eggs, two and one-half cups flour sifted with one heaping teaspoonful baking powder. Bake in good oven. When cold, cover with frosting made as follows:

Frosting.—Put into a saucepan one-half tablespoon butter, one-half cup unsweetened chocolate, one and one-quarter cups powdered sugar, one-quarter cup milk, one and one-half teaspoons vanilla. Boil eight minutes.—Grace B. Beattie.

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#### CHOCOLATE CAKE.

One and one-half squares chocolate (melted), one-half cup butter creamed with one cup sugar and chocolate, two eggs, one-half cup sour milk, one-half teaspoon saleratus, one and one-half cups flour.—Mrs. W. C. Lawrence.

# CHOCOLATE CAKE.

One and one-half cups sugar, one-half cup butter, one cup sour milk into which dissolve one teaspoon soda, two cups pastry flour, three squares melted chocolate, three eggs.—Mrs. F. B. Gardner.

# CHOCOLATE CAKE.

Two eggs, one cup sugar, one good teaspoonful baking powder, one-half cup milk, one cup flour sifted three times, one teaspoonful butter, two squares chocolate; melt butter and chocolate together.—Mrs. Donald C. Blair.

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# DEVIL'S FOOD.

Two cups brown sugar, one-half cup butter creamed, two well beaten eggs, and add three squares melted chocolate, one cup sour milk and one teaspoonful soda in two cups pastry flour, one teaspoonful vanilla.

Frosting.—One cup granulated sugar, one and one-quarter cups water; boil until it threads; beat the white of one egg with one-quarter teaspoon cream of tartar until stiff, then pour the syrup over the egg, beating all the while.—Mrs. W. E. Bryant.

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# POTATO TORTE CAKE (German).

One cup butter, two cups sugar, one riced potato, two cups flour, one-half cup milk, one cup grated chocolate, four eggs, one-half pound sweet almonds. Put cold boiled potato through a ricer, pour boiling water over almonds, let stand a few moments, then remove the skins and chop fine. Measure flour after sifting and sift again with the baking powder. Cream butter and gradually beat in sugar, then chocolate, then beaten yolks of eggs, next the milk, flour mixture, almonds and last the beaten whites dry. Bake two hours in a medium oven. Boil potatoes day before. One-half this recipe makes a good-sized cake. Other nuts can be used. This cake will keep for a long time and should not be used as soon as baked.—Mrs. Kate L. Weaver.

# TOM AND JERRY CAKE.

Two cups sugar, one cup butter, one cup milk, three cups flour, three eggs, one tablespoonful baking powder; flavor with with vanilla, divide in two portions. To one half add one cup raisins, one cup currants, one teaspoon each of clove, cinnamon, nutmeg and salt, two tablespoonfuls molasses. This makes two loaves. Put fruit part on the bottom of the pan and light on top; bake together in oven for about an hour.—Hannah A. Hale.

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# DARK FRUIT CAKE.

Three pounds seeded raisins, two pounds currants, one pound citron, two cups butter, three cups white sugar, one cup molasses, one cup milk, six eggs, one teaspoon soda, two teaspoons cream of tartar, one teaspoon each of salt, nutmeg, clove, cinnamon, five cups sifted flour. Makes three large loaves. Bake slowly one and one-half hours.—Mrs. W. H. Poole.

#### DARK CAKE.

One-half cup butter, two cups brown sugar, one cup raisins (seeded and chopped), one cup currants, one-half cup citron thinly sliced and cut in strips, one-half cup molasses, two eggs, one cup milk, three cups flour, one-half teaspoon soda, one teaspoon cream of tartar, one-half teaspoon allspice, one teaspoon cinnamon, one-quarter teaspoon mace, one-half teaspoon cloves. Cream butter, add sugar and cream together, add molasses, then eggs well beaten. Mix well with flour the cream of tartar and spices, dissolve soda in a very little water, add to first mixture, then add milk and flour alternately, and lastly add fruit, stirring in well.—Mrs. J. V. Richards.

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#### VIRGINIA FRUIT CAKE.

One-half cup butter, three-quarters cup sugar, three eggs, one cup flour, one teaspoon baking powder, one teaspoon nutmeg, one tablespoon lemon juice, one cup currants, one cup raisins, one-half cup citron, one teaspoon cinnamon, one-half teaspoon cloves, two tablespoonfuls brandy, one-half tablespoon grated lemon rind. Cream butter, add sugar when creamy, add eggs and other ingredients. Bake in angel cake pan about two hours.—Annie E. Wade.

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#### FRUIT CAKE.

One cup sugar, not quite a cup molasses, one cup shortening, two eggs, little salt, one teaspoonful each of cloves, cinnamon, allspice and soda, three-quarters cup wetting (milk and water), one cup chopped raisins, one cup currants, small piece chopped citron. Flour enough to make thick. This makes two loaves.—Mrs. John Stewart.

# FRUIT CAKE.

One cup sugar, one-half cup butter, three eggs, one-half cup milk, three tablespoons molasses, one teaspoon soda, two teaspoons cream of tartar, one-half teaspoon mace, one teaspoon cinnamon, one-half teaspoon allspice, one cup currants, one and one-half cups raisins, two and one-half cups flour.—

Joan L. Clifford.

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# EXCELLENT FRUIT CAKE.

One cup butter, one cup brown sugar, one cup molasses, one cup sweet milk, three cups flour, four eggs, two teaspoonfuls baking powder, two pounds raisins, one-half pound currants, one-quarter pound citron, one nutmeg. Will keep moist two months. Makes two loaves.—Mrs. E. H. Keith.

# FRUIT CAKE.

One-half cup each of brown sugar, butter, molasses and milk, one egg, two cupfuls flour, two cups raisins, one-quarter pound citron, one-half teaspoon soda, one-half teaspoon cinnamon, cloves and nutmeg.—Mrs. S. Elliott Keith.

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#### FAVORITE CAKE.

One-half cup butter, two cups sugar, three eggs, one cup milk, three cups flour (sift flour before measuring), two teaspoons Cleveland's baking powder; beat hard five minutes, flavor.—Mrs. E. C. Brady.

# TEDDY'S CAKE (Good).

Cream together one cup sugar and one-half cup butter, break into this one egg and beat all together; sift one cup flour, then add pinch of salt and good full teaspoon baking powder, and one-third cup cornstarch, and sift all together again. Use one-half cup milk and another egg; now add a little milk, a little of the flour and the other egg, beating each in thoroughly as you use them until all is gone. Bake in a loaf about forty or forty-five minutes, in a moderate oven.—Pauline Beveridge.

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# BLUEBERRY CAKE (Good).

One cup sugar, one tablespoon butter, one egg, three cups blueberries, one cup milk, two and one-half cups sifted flour, three teaspoons baking powder, a little grated nutmeg. Rub butter and sugar together. Break egg upon the mixture and beat thoroughly, then add the milk, next the flour in which has been mixed the nutmeg and baking powder. Beat quickly and stir in the berries very gently. Bake in rather hot oven for thirty-five minutes.—Miss Mary H. Nugent.

# HOT MILK CAKE.

Two eggs (yolks and whites beaten separately, then together), add one cup sugar and beat with a spoon five minutes, one cup flour with one teaspoon baking powder sifted in it, salt and a few drops lemon extract, one-half cup quite hot milk with a piece of butter the size of a walnut melted in it added last; mix well and bake in a slow oven. Nice with ice cream.—

Mrs. Fred Park.

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#### SURPRISE CAKE.

Take one cup sugar, one cup pastry flour and one teaspoon baking powder and sift together into mixing bowl; melt one-quarter cup butter and break into it two eggs, then fill cup with milk and add this to the flour mixture; beat well. This makes a fine Washington pie.—Mrs. Allie V. Packard, Mrs. Annie McCarthy.

# CHEAP PLAIN CAKE.

One-half cup butter, two cups sugar, three eggs well beaten, one cup sweet milk, three cups flour, three teaspoons baking powder, pinch of salt, lemon flavoring. This makes a nice jelly cake, two layers.—Mrs. J. E. Skinner.

# TUMBLER CAKE.

One-quarter tumbler butter melted, two eggs, fill tumbler with milk, pour into one and one-quarter tumblers flour, one tumbler sugar, two teaspoonfuls baking powder; mix all together and bake in a moderate oven.—G. M. Brooks.

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# SOUR MILK CAKE.

One tablespoonful butter, one-half cup sugar (creamed with butter), one-half cup molasses, one teaspoonful cinnamon, one-half teaspoon clove, one-half teaspoon saleratus dissolved in one cup sour milk, two cups flour (entire wheat), one-half cup raisins (cut in two), one-half cup chopped English walnuts.—

Mrs. H. E. Merritt.

#### PLAIN CAKE WITHOUT MILK.

One-half cup butter, one cup sugar, two eggs, one-half cup water, one and three-quarters cups flour, three even teaspoonfuls baking powder, one-quarter teaspoon salt, one teaspoonful of any flavor desired.—Mrs. J. P. Stedman.

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# EGGLESS LAYER CAKE OR WASHINGTON PIE.

One cup sugar, one tablespoon butter, pinch salt, one cup sour milk, one teaspoon soda, two cups flour, a little of all kinds of spices (spices can be omitted). Bake in two layers in hot oven.

Cocoa Frosting.—Add to one cup powdered sugar three tablespoons of sweet cream (or milk) and mix well; add one tablespoon cocoa and one-half teaspoon vanilla extract, then spread. This frosting will not crack when cut.—Mrs. Mary Packard.

#### RAISIN CAKE.

Two eggs, one and three-quarters cups sugar, one cup butter, one cup sweet milk, one and one-half cups raisins chopped fine, three cups pastry flour, one teaspoonful cinnamon, one-half teaspoon cloves, one-half teaspoon soda. This makes one large cake or two small ones.—Mrs. Donald C. Blair.

# CORA BELLE'S WHITE CAKE.

One-half cup butter (scant), two cups sugar, one cup milk, two and three-quarters cups flour, whites of three eggs, two teaspoons baking powder.—Mrs. J. E. Sullivan.

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# SAUSAGE CAKE.

Scant one-half cup sausage fat, one cup sugar, one cup sour milk, one teaspoon soda, one cup raisins, one-half cup currants (citron if you like it), one teaspoon cinnamon, one-half tea-

spoon nutmeg, one-quarter teaspoon clove, two cups pastry flour; mix well the fat and sugar, then add sour milk, then the soda dissolved in one teaspoon of warm water, then the flour and lastly the fruit well floured.—Mrs. Z. G. Marston.

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#### ORANGE CREAM PIE.

One orange grated, butter one-half size of an egg, one cup sugar, two eggs, one-half cup milk, one and one-half cups flour, two teaspoons baking powder.

Cream.—Two cups milk, two tablespoonfuls flour, two eggs, two-thirds cup sugar, a little salt; stir the flour and sugar together dry, add the eggs and stir into the milk when it comes to a boil; cook a little and then add the juice of the orange.—
Mrs. J. A. Condon.

#### LEMON ICING.

One-half pound pulverized sugar, the juice and grated rind of one-half lemon, three teaspoonfuls sweet cream; stir the sugar in lemon, then add cream and stir until smooth.—Mrs. N. P. Appleton.

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# CAKE FILLING.

One-quarter pound walnuts chopped, one-half cup sultana raisins, one-quarter pound figs; cover figs with boiling water, let stand five minutes, drain. To one coffee cup confectioners' sugar add three tablespoons milk; beat thoroughly, add to first mixture. A rich moist filling that will keep well.—Mrs. A. C. Gibbs.



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# Confectionery.

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The whole "trick" of candy making depends upon the boiling of the syrup. The directions here given are absolutely reliable, but you may fail of results the first time in following them. Select only clear days for candy making, dampness being fatal to the best results.

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#### FONDANT.

Into a porcelain-lined saucepan put one pound granulated sugar, one cup water and one-third teaspoon cream of tartar; stir until sugar is dissolved, then touch not, only to carefully wipe off the crystals as they form on the sides of the pan, or to very gently remove any scum that may collect. At the end of ten minutes begin testing by dipping a spoon into a bowl of ice water, then gently taking out a little syrup and returning to the water. As soon as you can form a soft ball it is done. Remove from fire and turn on to a buttered platter to cool. As soon as you can bear your finger in it, with comfort, begin to stir with a wooden cake beater, until a milk white creamy mass is formed too thick to stir. Now knead until it is pliable and smooth, when it can be put into a bowl and covered with a damp cloth for future use. As you use it, work in any flavor you like.—Mrs. Proctor, Newtonville; Mrs. A. W. Knight.

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# SULTANA CANDY.

One-quarter cup butter melted in saucepan; when melted add one-quarter cup molasses, one-half cup milk, two cups sugar. Boil seven minutes, add two squares chocolate, stir until melted, boil five minutes longer; do not stir while boiling. Beat until creamy, add one-half cup broken walnut meats, one-quarter cup sultana raisins, and one teaspoon vanilla. Cut in squares.—Mrs. Kenneth McLeod.

#### COCOANUT CANDY.

Two cups white sugar, one cup water; boil six minutes over quick fire. Stir in grated or dessicated cocoanut and remove from fire; turn in to pan and mark in bars when partly cooled.

—Mrs. Kenneth McLeod.

# COCOANUT CANDY.

Two cups white sugar, three-quarters cup milk; boil until sugars on side of pan; when nearly done, add one cup grated cocoanut and one teaspoon vanilla. Remove from fire and beat until creamy. Turn into buttered pan and mark into squares when partly cold.—*Anna H. Haviland*.

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#### ALMOND CANDY.

Boil one cup sugar, one-third cup water, without stirring, until amber color; just before taking from stove, add one-quarter teaspoon cream of tartar and one cup almonds. Pour in buttered pan and cut in squares.—Anna H. Haviland.

# PEANUT CANDY.

Pour one cup white sugar into a spider and stir constantly until it turns brown and lumps, then melt to a syrup. When in this state, turn in a quart of peanuts, chopped fine, and pour into buttered pan. Cut in squares.—Mrs. Norman W. Sampson.

# KISSES.

Beat the whites of four eggs until very stiff, fold in one cup confectioners' sugar, drop on oiled paper and bake in moderate oven.—Mrs. A. W. Knight.

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# CHOCOLATE CARAMELS.

Boil one cup brown sugar and two cups molasses for ten minutes, add one tablespoonful flour, one-quarter cup butter and one-half pound of grated chocolate. Boil twenty minutes longer, pour into buttered tins and mark in squares when cool.

—Mrs. A. W. Knight.

#### DIVINITY CANDY.

Two cups granulated sugar, one-half cup maple syrup, one-half cup hot water, one-quarter pound English walnuts chopped, whites of two eggs beaten stiff. Boil sugar, syrup and water until you can pinch it into a ball when dropped in cold water, then set it back on stove until the bubbling stops. Pour over the eggs, stirring. When it begins to stiffen, put nuts in and stir until it can be dropped from a spoon without spreading. Drop on buttered tins or waxed paper.—Mrs. Norman W. Sampson.

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#### DIVINITY FUDGE.

Two cups granulated sugar, one-half cup water, one-half cup Karo syrup. Boil until it will spin a thread that is brittle, about fifteen minutes. Beat into it the stiffly beaten whites of two eggs. Add one pound English walnuts or three-quarters cup will do (cut up), just before it is ready to turn into pans.—Mrs. Richard Holmes, Plymouth; Mrs. M. Ella Merritt, Newtonville; Mrs. Joseph A. Webber.

# DOUBLE FUDGE.

First Layer.—Two cups granulated sugar, one-half cup rich milk, two squares chocolate, one teaspoonful butter, one teaspoon vanilla. Cook until it forms a soft ball in cold water; take off the fire and beat until it grains; turn into pan.

Second Layer.—Two cups brown sugar, one cup milk; boil to the soft ball stage, add one teaspoon butter, one cup nut meats, one teaspoon vanilla; beat until creamy and turn over the first layer.—Mrs. H. E. Merritt.

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# WHITE FRUIT FUDGE.

Two cups granulated sugar, one cup rich milk; boil to the soft ball stage; take off fire; add one teaspoon butter and the fruit; beat and turn into pans.

Fruit Mixture.—Nut meats, dates, figs, raisins; one cup in all, chopped fine.—Mrs. Proctor, Newtonville.

#### FRUIT FUDGE.

Two cups confectioners' sugar, one-half cup water; boil five minutes, pour into platter and let stand until it begins to thicken, then stir with spoon until stiff; knead with hands into loaf. Mix well into the above fondant, chopped raisins, figs, dates and candied cherries; chopped walnuts and pecans may be used in place of the fruits. Grated cocoanut is also nice added to the fondant.—Nettie L. Haviland.

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# HARLEQUIN FUDGE.

Two cups confectioners' sugar, one-half cup water; boil five minutes; pour into a platter and let stand until it begins to thicken; stir with spoon until stiff; knead with hands into loaf. To one-third of the above, add pink sugar and flavor with strawberry, chocolate to another portion, leaving the other third white. Place one on top of other, roll out in layers, cut through in cubes.—Nettie L. Haviland.

# FUDGE.

Two cups sugar, butter size of egg, not quite one cup milk, two and one-half squares chocolate; boil about fifteen minutes or until it crumbles around the edge of pan; one teaspoonful vanilla; stir some minutes until it begins to harden. Pour in a buttered pan and cool.—Helen McIntyre.

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# MAPLE FUDGE.

Into a saucepan put one cup maple sugar, one cup granulated sugar and one cup cream or top of bottle of milk; put over fire, let stand on cool part of range until sugar dissolves, then stir gently occasionally and cook rapidly until a soft ball is formed in cold water. Let stand without disturbing it until the heat has almost left it, then beat until it thickens and grains slightly.—Lena B. Kennedy.

# WALNUT FUDGE.

One cup brown sugar, one-half cup white sugar, one-quarter cup sweet milk, one small teaspoon butter, one small pinch cream of tartar, one small teaspoon lemon or vanilla flavoring. Boil sugar, milk, butter together for six minutes, then add the cream of tartar and flavoring, adding the last thing, one and one-half cups chopped walnuts. Stir about eight minutes and put in pan. Mark into squares before it hardens.—Mrs. J. T. Clifford.

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#### FRUIT CANDY.

Two cups light brown sugar, one-half cup granulated sugar, one-half cup milk, one tablespoonful butter; boil eight to ten minutes; take from fire and add one cup walnut meats, one-half cup sultana raisins; flavor with vanilla.—Mrs. H. R. Prouty.

#### ORANGE CREAMS.

Two and one-half cups graulated sugar, one-half cup milk; boil two or three minutes; take from fire, add grated rind of orange, one teaspoonful orange extract, beat until creamy; drop a teaspoonful at a time on paraffine paper, with running. —Mrs. H. R. Prouty.

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# SEA FOAM CANDY.

Put three cupfuls of light brown sugar, one cupful water and one tablespoonful vinegar into a saucepan. Heat gradually to boiling, stirring only until sugar is dissolved; then boil without stirring until it forms a hard ball when tested in cold water. Remove at once from fire, and when the syrup stops bubbling, pour gradually into the stiffly beaten whites of two eggs, beating constantly. Continue the beating until the mixture will hold its shape, then add one teaspoonful vanilla, and one cupful walnuts cut in pieces. Drop in small rough shaped mounds on buttered paper. It is nice for icing for cake also.—Mrs. Allie V. Packard.

#### CREAM PEPPERMINTS.

One cup white sugar, one-eighth cup milk and water mixed, one teaspoon extract peppermint, one small pinch cream of tartar, one teaspoon butter. Boil sugar, butter, milk and water together for five minutes, then add the cream of tartar and flavoring, stir about ten minutes and drop quickly on buttered paper.—Mrs. J. T. Clifford.

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# PEPPERMINTS.

Boil together one cup water and two cups sugar for ten minutes. Then drop a little in ice water; if it will form a soft ball when rolled between the fingers, it is cooked enough; stir in one teaspoon extract of peppermint; when cool pour in bowl and beat; then drop on buttered plates. Flavor.—Mrs. W. A. Deane.

# BALTIMORE CARAMELS.

Two and one-half pounds brown sugar, one-half pound Baker's chocolate broken in bits, one cup milk, one tablespoon butter; mix together and stir constantly until it grains and hardens, usually twenty or thirty minutes.—Mrs. W. A. Deane.

#### LEMON DROPS.

One cup powdered sugar, two teaspoonfuls extract of lemon, water enough to dissolve; boil until crisp when dropped in water. Drop in buttered plates.—Mrs. Etta Deane.

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# NUT TAFFY.

Three cups sugar, one-half cup butter, one cup milk, one-quarter cup molasses, one cup cocoanut or walnuts, two heaping dessertspoonfuls of cocoa, one-half teaspoonful salt, two teaspoons vanilla stirred in when taken from the fire. Boil fifteen or eighteen minutes, stirring all the time.—Mrs. H. C. Vining.

#### HEAVENLY HASH.

This candy is made in three layers.

First Layer.—Two cups granulated sugar, three-quarters cup milk; boil until it hardens in cold water, stir in a piece of butter as large as an English walnut (after removing from the fire), a little vanilla, three-quarters cup walnuts cut fine; stir about three minutes, pour into tin.

Second Layer.—Two cups sugar, three-quarters cup milk, two squares Baker's chocolate. Boil until it hardens in cold water, butter and vanilla as above, stir three minutes and pour on to the first layer.

Third Layer.—Third layer is like the first, except add candied cherries to mixture instead of nuts. Cut in bars when cool.—Mrs. Proctor, Newtonville.

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#### CREAM CANDY.

One pound powdered sugar, one-third cup melted butter, two tablespoons milk, two tablespoons cocoa, vanilla; roll out with rolling pin and cut in sugar.—Elsie K. Fanning.

#### SALTED ALMONDS.

Blanch one-half pound dry and spread on a pan, put a large spoon butter with them and stir them up until all are a little greasy, then put them in the oven until they are pale yellow, not brown; then sift a spoonful of fine salt over them while hot; shake well; when cold, gently sift the superfluous salt from them. If they are not very dry when put in oven they will not be crisp.—Rosella Bohian.

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#### MARSHMALLOWS.

Four tablespoons gelatine (even) and sixteen tablespoons water; put gelatine in the water to dissolve; when dissolved place on front of the stove until hot, but not boiling; when hot dissolve three cups sugar in gelatine, one cup at a time; be sure

that it is thoroughly dissolved; remove from fire and beat until it is white and creamy; beat as long as possible (usually it requires thirty minutes) with a spoon; then add one cup nut meats and one teaspoon vanilla; then beat as long as possible with a fork. Pour into pans, place near fire and a crust will form, or lct stand over night and cut in squares; do not attempt to cut until the crust is formed. After crust is formed, turn candy crust-side down and let crust on other side.—K. L. W.

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# ICE CREAM CANDY.

One coffee cup white sugar, one-half cup water, one large spoonful vinegar, two-thirds teaspoon cream of tartar; boil twenty-five minutes without stirring; flavor with vanilla; when almost cold pull it near the stove and it will be white.—Corinne E. Browne.

# SUGAR CANDY.

Three-quarters cup vinegar and water, equal parts, one cup sugar; let it boil gently in a shallow pan until brittle when tried in water. Do not stir while boiling. Pull as soon as it can be worked.—Corinne E. Browne.

# SOUR CREAM CANDY.

One cup sour cream, two cups brown sugar, piece of butter, one cup walnuts chopped; boil eight minutes and stir a long time after taking from stove.—Elsie K. Fanning.

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# PENUCHIE.

Two cups white sugar, three-quarters cup milk, butter size of an egg; cook until when dropped in water it will form a soft ball; a little vanilla, one quart peanuts, three-quarters cup seeded raisins, chop in meat chopper, stir in quickly.—Mrs. Marcus Russell, West Hanover.

#### PUFFED RICE BRITTLE.

Boil one cup granulated sugar, one-half cup water, one teaspoon vinegar; boil five minutes, add two tablespoons molasses, butter size of a walnut; boil until it becomes hard when dropped in cold water; stir in one-half package puffed rice previously warmed; spread on dish to cool.—Ada L. Poole.

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# WALNUT CREAMS.

Two and one-half cups coffee sugar, one-half cup cream, butter size of a walnut; cook it until it strings; take from fire and stir in one-half pound chopped walnuts.—Elsie M. Orcutt.

## WALNUT CREAMS No. 2.

One and one-half cups confectioners' sugar sifted, white of one egg and an equal quantity of water; stir sugar into water and white of egg until it is stiff enough to mould; put a little ball of cream on half a walnut, place other half on the other side, roll in sugar.—Elsie M. Orcutt.





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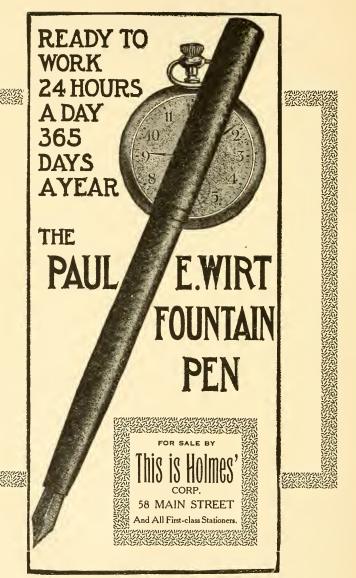
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# Chafing Dish Dainties.

#### DEVILLED OYSTERS.

One pint oysters, one cup cream, two tablespoons butter, two tablespoons flour, yolks of two eggs, one tablespoon chopped parsley, one teaspoon salt, one-half saltspoon pepper. Drain and slightly chop the oysters. Melt butter, add flour, stir quickly until well mixed, add hot cream, yolks of eggs and seasoning, and add to the oysters.—Inez M. R. Hill.

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#### RAREBIT.

Grate or cut into small pieces one pound of rich cream cheese. Add to this one even cupful of milk (or milk and cream combined), one small teaspoonful of mustard dissolved in a little of the milk, one-half teaspoon salt and a good pinch of cayenne. Stir this together in the chafing dish or double boiler until the cheese is melted. Then add one tablespoon butter, and one rounding teaspoonful flour which has been thoroughly dissolved in one-quarter cup of milk. When the rarebit has commenced to thicken a little, add one egg beaten well. Do not cook too long after the egg is added. Stir all the time rarebit is over the fire. This is also very good made of sage cheese.—Sue E. Baldwin.

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#### SCOTCH WOOD-COCK.

One can asparagus tips, drained; six hard boiled eggs, cut up; one pint milk, one tablespoon butter, dash red pepper, salt, one tablespoon cornstarch, made into a cream gravy in double boiler. Add asparagus and hard boiled eggs. Heat thoroughly and serve on toasted bread (toast on one side).—Mrs. Ralph Poole.

# OYSTERS A LA POULETTE.

Thirty oysters, one pint cream, one tablespoonful butter, one tablespoonful flour, one-half teaspoon salt, one saltspoonful white pepper, three grates of nutmeg. Cook together the butter and flour; add the cream, stirring constantly; when it boils put in the oysters and cook about four minutes, when they are plump, season and serve on toast or crackers.—Ada S. Lewis.

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## CREAMED LOBSTER.

One cup milk, one-half cup cream, meat of a large lobster, two tablespoonfuls butter, one tablespoonful flour, salt and cayenne pepper to taste, juice of a lemon. Heat the milk to boiling and thicken with the flour and butter. Mince the lobster with a sharp knife, never chop it; stir it into the milk and let it become well heated, add to it the raw cream, stir it up once and take from the fire; season, add lemon juice and serve.—Mrs W. T. Lewis.

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# SHRIMP A LA NEWBURG.

Fresh or canned shrimp may be used. If canned, one can. Cook in one tablespoonful butter three minutes, adding one-half teasponful salt, a few grains cayenne, and a teaspoonful lemon juice. Set this one side and make a sauce by melting one-half tablespoon of butter, adding to this one-half teaspoon flour, one-half cup cream stirred into the yolks of two eggs. Return the shrimp for a moment to the sauce and flavor with two tablespoonfuls sherry and a sprinkling of nutmeg, if this is liked. Serve with toast points or points of pastry. Lobsters, oysters and clams are all excellent cooked this way.— Miss Elizabeth Saxton.

## CREAMED SHRIMPS.

One can shrimp, two tablespoonfuls butter, one tablespoonful flour, one pint milk, one scant teaspoonful salt, a little cayenne. Cook together the butter and flour, add the milk and cook until the sauce is smooth; put in the shrimps and simmer until they are heated through. Season and serve.—Mary L. Buckley.

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#### BEEF MINCE.

Have a pound of beef from the round minced very fine and free it from all sinews and stringy bits. Heat in the blazer two tablespoonfuls butter, put in the meat and one tablespoonful onion juice. Stir for three or four minutes or until the meat is heated through, add salt, pepper and the juice of half a lemon and serve.—Mrs. Mae Simpson.

# CREAMED SALMON.

Two hours before it is needed turn the contents of a can of salmon out upon a platter, pick it to pieces with a fork, remove all bits of bone or skin and drain off the liquid. When you are ready to prepare the dish, cook together in the chafing dish over hot water one tablespoonful flour and one tablespoonful butter, when they bubble put in one cupful milk and stir until you have a smooth white sauce. To this add the salmon, stirring constantly; season with a scant teaspoonful of salt and three dashes of red pepper; when the fish is thoroughly heated, add to it the juice of half a lemon. Any kind of fish may be used the same way.—Mrs. F. A. Besse.

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#### EGGS WITH CHEESE.

Five eggs, two heaping tablespoonfuls dry grated cheese. Parmesan or old English cheese is best for this. One table-spoonful butter, one-half teaspoon salt, a dash of cayenne pepper. Beat the eggs light, add the cheese, the salt and pepper; have the butter melted in the blazer; turn in the eggs and stir until thick and smooth. Serve on toast or crackers.—Martha Buckley.

# TOMATO RAREBIT.

Two tablespoons butter, two tablespoons flour, three-quarters cup thin cream, three-quarters cup stewed and strained tomatoes, one-eighth teaspoon soda, two cups finely cut cheese, two eggs slightly beaten, salt, mustard, cayenne. Put butter in chafing dish; when melted add flour, pour on gradually cream, and as soon as mixture thickens add tomatoes mixed with soda, then add cheese, eggs and seasoning to taste. Serve on toast.—Sue E. Baldwin.

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#### ENGLISH MONKEY.

One cup stale bread crumbs, one cup milk, one tablespoon butter, one-half cup soft mild cheese cut in small pieces, one egg, one-half teaspoon salt, a little cayenne. Soak bread crumbs fifteen minutes in milk; melt butter, add cheese, and wnen melted add soaked crumbs, the egg slightly beaten and seasonings. Cook three minutes and pour over toasted crackers spread with butter.—Mrs. H. T. Rhodes.

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# SAVORY LOBSTER.

Put into the chafing dish one heaping tablespoonful butter, one saltspoonful dry mustard, as much salt, and a couple of dashes of pepper; stir in the lobster next. The meat of one large or two small ones may be used, or the contents of a can. When it is smoking hot, add the juice of half a lemon. Cook a minute longer and serve.—Mrs. C. C. Merritt.

#### CREAMED OYSTERS.

One pint oysters, one cup milk, one-half cup cream, one and one-half tablespoon butter, one and one-half tablespoon entire wheat flour, one-half teaspoon salt, one-half teaspoon paprika. Remove all bits of shell. Prepare a sauce by blending in the blazer the butter, flour, salt and paprika; then add the milk and cream and stir until thick and smooth; then cook the oysters until plump; add to sauce and serve at once.—Mrs. Joseph Belcher, Holbrook.

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#### VENETIAN EGG.

One tablespoon butter, two tablespoons chopped onion, one pint can tomato, one level teaspoon salt, three tablespoons cheese cut fine, very little cayenne pepper, three eggs. Fry onion in butter, then add other ingredients in order mentioned. Break the yolks of eggs, but do not beat; drop them in and cook a minute with cover on before stirring. Serve on crackers.—Mrs. W. P. Chisholm.

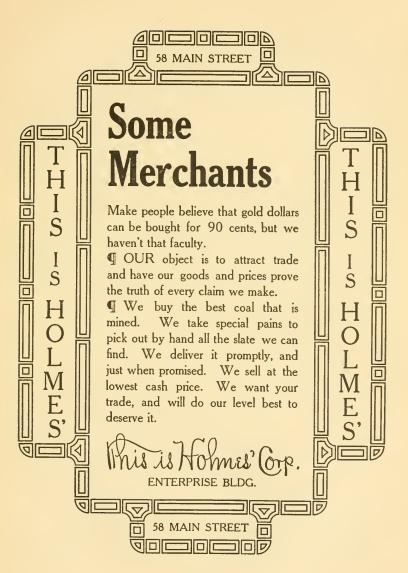
#### CHEESE FONDU.

One tablespoon butter, one cup fresh milk, one cup fine bread crumbs, two cups grated cheese, one saltspoon dry mustard, cayenne, two eggs. Put butter in chafing dish; when melted add milk, bread crumbs, cheese and mustard; season with cayenne. Stir constantly and add, just before serving, the two eggs beaten light.—*Eleanor Belcher, Holbrook*.

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# Pickles, Relishes and Jellies.

#### WINTER PICKLE.

One quart raw cabbage chopped, one pint cooked beets chopped, one cup horse radish, one cup sugar, four teaspoons salt, one-half teaspoon pepper. Cover with hot vinegar.—Mrs. Lena I. Hoyt.

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#### PEPPER RELISH.

Four quarts green tomatoes, four large onions, three red peppers, three green peppers, chop very fine, a large handful salt; drain very dry, then add one pound brown sugar, one teaspoon black pepper, one teaspoon ground cloves, one teaspoon ground allspice, one-half pint mustard seed, one-quarter pint celery seed. Pour over this three pints boiling vinegar. Then put in jar or bottle (I boil the clove and allspice in a cheese-cloth bag).—Grace Tribou.

# A RELISH.

Eighteen green tomatoes chopped not too fine, twelve pickled limes chopped, two pounds granulated sugar, a little salt, one cup vinegar, one piece stick cinnamon, ten whole cloves. Simmer four hours, then bottle.—Mrs. E. W. Wood.

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#### CHOW-CHOW.

Chop fine six onions, six cucumbers, one head cauliflower, one-half a small cabbage, one-half peck green tomatoes and two small red peppers from which remove the seeds; sprinkle with a scant one-half cup salt and let stand over night. In the morning, drain, add one teaspoon cinnamon, one teaspoon mustard seed, two teaspoons celery seed, two cups white sugar, one teaspoon pepper and cider vinegar enough to cover the whole. Put in agate or porcelain lined kettle, boil about half an hour. Seal while hot in glass jars.—Mrs. D. C. Holmes.

#### DUTCH CHOW-CHOW.

Two quarts green tomatoes sliced and sprinkled with salt; let them set over night. In the morning chop them with six green peppers, one quart silver onions (whole), one quart cucumber pickles sliced, one head cauliflower broken and scalded three minutes, two quarts vinegar, one cup sugar, four tablespoons mustard seed. Mix one-half cup mustard and two tablespoons flour with cold vinegar and stir into the pickle. Cook until done.—Mrs. W. T. Cottle.

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#### GERMAN CHOW-CHOW.

One quart onions, one quart green peppers, one quart green tomatoes, one cabbage (four pounds), one cauliflower, one quart pickles (do not cook the pickles). Chop fine, add one cup salt, cover with cold water and boil half an hour, drain dry.

Paste.—One tablespoon mustard, two and one-half cups sugar, one cup flour, one tablespoon tumeric; take one cup of vinegar and mix with paste; boil two quarts of vinegar and add to paste; stir well, but do not let it thicken, pour over dry mixture and bottle.—Annie Mitchell.

#### PICALILLI.

One peck green tomatoes chopped fine, add one cup salt; stand over night and drain in the morning; two ounces mustard seed, one ounce clove, one ounce allspice (clove and allspice in a bag), one-half dozen green peppers, one-half dozen onions, one pound brown sugar, two quarts vinegar. Cook two hours.—Grace Tribou.

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#### PICALILLI.

To every two pecks of green tomatoes use the following: One quart onions, three large peppers, one gallon vinegar, one pound sugar, two ounces whole clove, two ounces allspice, two ounces stick cinnamon (tie up in a cloth the clove, allspice and cinnamon), two ounces mustard seed, two ounces celery seed. Dice the tomatoes and onions. Salt them and let stand over night; in the morning drain and cook.—Stella Gibbs.

#### SWEET PICKLE.

One peck green tomatoes sliced, one small cup salt; sprinkle and let set over night. In the morning drain and chop; add one quart vinegar and cook fifteen minutes. Drain and add three pints vinegar, one tablespoon cinnamon, one tablespoon allspice, one tablespoon clove, one tablespoon ginger, two pounds sugar, one-half pound white mustard seed. Boil all together for half an hour.—Mrs. W. T. Cottle.

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#### SWEET TOMATO PICKLE.

One pint green tomatoes, cut in one inch thick squares; sprinkle with one cup salt and let stand over night. Drain in the morning and add two quarts of water and one quart vinegar; boil fifteen minutes, drain and throw vinegar and water away. Take two and one-half pounds sugar, two and one-half quarts vinegar (not too sour), two quarts celery cut fine, two quarts small onions, six red peppers cut fine, two tablespoons each of whole cloves, allspice, white mustard seed, celery seed and cassia buds or bark. Put on fire and let come to boil, then add the tomato and cook fifteen minutes; be careful and not cook too much.—Mrs. Galen K. Tyler.

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## CHUTNEY SAUCE.

Six pounds apples, peel, core and chop fine; six green tomatoes, three-quarters pound onions, one-half pound raisins, six green peppers, all chopped fine, two pounds brown sugar, one quart vinegar, two tablespoonfuls salt, three tablespoonfuls mustard seed. Simmer until soft.—Mrs. Ella Foley.

#### TOMATO SOY.

Peel and slice one peck ripe tomatoes and eight onions; sprinkle one cup salt over it and let stand over night. In the morning drain and add two quarts vinegar, one tablespoonful each of ginger, ground mustard, clove and allspice, one-quarter tablespoon cayenne. Boil slowly two hours. When nearly done, add one pound brown sugar, one-quarter pound mustard seed. Bottle hot. Serve with cold meat.—Mrs. H. C. Vining.

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# WHITE HOUSE MUSTARD.

One egg, one cup vinegar, three level tablespoonfuls mustard, one level tablespoon sugar, one tablespoon flour, one teaspoon salt; mix the dry ingredients together; then add the well beaten egg, and when well blended, add to the vinegar while hot, stirring all the time until it thickens.—Mrs. Carrie E. Harlow.

## TOMATO CATSUP.

Wash and cut up two quarts tomatoes; boil until tender, then strain and add two tablespoonfuls mustard, one tablespoon salt, two cups vinegar, two-thirds cup sugar, one-quarter teaspoon red pepper. Boil until as thick as you like it.—Mrs. Etta O. Randall.

# PICKLED RED PEPPER.

Cut up pepper after removing seeds, into strips, put in quart jars, then add one dessertspoon salt, one-half cup sugar; then fill jar with cold vinegar and seal.—Mrs. Heman Eldredge.

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# PICKLED PRUNES.

Wash two pounds of prunes in two waters and then soak in clean fresh water for twelve hours. Turn off all the water except about one-half cup, put this with the prunes into a crock, cover and set in a pot of cold water; bring the water to a boil slowly and keep this up until the prunes are smoking hot and soft, but not broken. A pint of vinegar in which has been dissolved one pound of sugar; put over the fire with one-half ounce each of whole cloves and stick cinnamon broken into bits; some think the pickle improved by the addition of one-half teaspoon ginger; this is a matter of taste. Let the vinegar boil up once; put in the prunes and cook gently for five minutes after the boil begins again and seal in hot jars. They will be eatable in about a month.—M. E. Movery.

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## SPICED PICKLED PRUNES.

Four pounds prunes soaked twenty-four hours; two pounds sugar, one pint vinegar, one ounce each of cloves and cinnamon, one-quarter ounce ginger. Boil vinegar, sugar and spices together for ten minutes; add prunes; boil all together until syrup is clear and prunes are tender.—Mrs. E. W. Wood.

# SPICED CURRANTS.

Five pounds currants, four pounds sugar, two tablespoons clove and cinnamon, one pint vinegar. Boil two hours, then put in jars.—Mrs. S. A. Sampson, Mrs. W. H. Poole.

# PICKLED ONIONS.

Make quite a salt brine and let the onions stand in it over night. In the morning take out the onions and cover with white vinegar. Let it come to a boil. Put in a little white pepper. Bottle while hot.—Susie A. Sampson.

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# CHILI SAUCE.

Twelve large ripe tomatoes, two large onions, two ripe peppers, two tablespoons salt, one teaspoon cinnamon, one-half teaspoon clove, one-half teaspoon allspice, four cups vinegar, two cups sugar. Boil slowly two hours.—Mrs. Leon Littlefield, Annie Mitchell, Mrs. A. E. Packard, Mrs. Kate L. Weaver.

## RIPE TOMATO PICKLE.

Place a layer of grape leaves and twigs in the bottom of stone jar, then a layer of very ripe and hard tomatoes; continue until required amount is obtained; tomatoes may be added each day as they ripen. Make a weak brine of one tablespoon salt to one gallon water; cover with plate to keep them well under water. In four weeks a fine pickle will be ready which will keep all winter.—Mrs. A. E. Packard.

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#### SPICED PEARS.

One-half peck pears, one quart vinegar, two pounds sugar, two teaspoons cinnamon, one teaspoon ground clove, one nutmeg. Cook until a broom corn will go through them. Put spice in a bag, as it looks much nicer.—Grace Tribou.

## CITRON SWEET PICKLE.

Cut and pare the citron, discard the soft center and cut into slices one-half to three-quarters inch thick. Boil one ounce alum in one gallon water; pour on the citron and allow it to stand several hours on the back of stove. Drain and put into cold water; when cold, drain and cook one-half hour (or until tender) in the following syrup which you have already prepared. To eight pounds of fruit allow four pounds best brown sugar, one quart vinegar, one cup whole mixed spices; allspice, cloves and stick cinnamon (less of the cloves than of others). Put spices in a bag and boil with vinegar and sugar and skim well.—Mrs. E. A. Kcith.

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#### PICKLED BEETS.

One quart vinegar, two cups sugar; have it boiling hot; fill jar with hot boiled beets (small ones are the best); then pour in the hot vinegar and seal tight.—Lizzie Hunt, Short Falls, N. H.

# CHILI SAUCE WITHOUT SPICE.

Six large ripe tomatoes, one good sized onion, two green peppers chopped, three tablespoons sugar, one tablespoon salt, one cup vinegar, one-half cup water; boil slowly one and one-half hours.—Mrs. C. E. Burns, Plymouth.

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## SWEET PICKLED CHERRIES.

Choose large, firm cherries, and wipe each one carefully; remove the stems. For ten pounds of cherries allow seven pounds granulated sugar, three pints vinegar and three gills of water. Put sugar, vinegar and water in a preserving kettle and bring to a boil. Skim this syrup and drop in the cherries. Cook very slowly until the cherries are very tender, but not broken. Remove the fruit with a perforated spoon and pack in heated jars; then boil the syrup for fifteen minutes, or until thick; fill the jars with this and seal.—Anna L. Movery.

#### SPICED PEACHES.

Seven pounds peaches, four pounds sugar, one quart vinegar; stick two cloves in each peach; boil vinegar and sugar with a few sticks of cinnamon; add fruit and cook until tender; remove fruit and boil syrup down one-half. Can.—Mrs. A. C. Gibbs.

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## MUSTARD PICKLE.

One quart pickles cut in cubes; one quart small green tomatoes, one quart small onions, one head cauliflower, four green peppers cut fine. Make a brine of four quarts of water and one pint salt; let soak twenty-four hours; then heat just enough to scald; turn into a colander to drain. Mix one cup flour, six tablespoons ground mustard and one tablespoon tumeric with enough cold vinegar to make a smooth paste; add one cup sugar and enough vinegar to make two quarts in all; boil until it thickens, stirring all the time. Add the pickles and cook until heated through.—Stella Gibbs.

#### MUSTARD PICKLE.

One cauliflower, two large bunches of celery, one quart silver skin onions, one quart green tomatoes, one white cabbage, three green peppers, two quarts vinegar, one-quarter pound mustard, one cup flour, one coffee cup sugar, one-half teacup salt, one ounce celery seed and one-quarter ounce of tumeric. Chop cabbage and onions; cut the tops off the cauliflower and chop the stalks fine; boil the tomatoes, stalks of cauliflower and peppers in a little water until tender; drain off water and mix with cabbage, etc. Chop the tomatoes and peppers and cut celery in small pieces. Boil vinegar, mix flour, mustard, tumeric, sugar and salt with water like thin griddle cakes; mix into the boiling vinegar, cooking until thick. Then put in vegetables and boil ten minutes. Put in jars. This is fine.—Mrs. Carrie E. Harlow.

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## MUSTARD PICKLE.

Five quarts vinegar, four level cups sugar, one level cup mustard, one heaping cupful flour, two ounces tumeric. Mix dry ingredients and moisten with cold vinegar. Stir this into boiling vinegar, and boil until thick (about five minutes). Stir constantly. Use any vegetable except cabbage; onions, cucumbers, green tomatoes, cauliflower, green peppers, string beans, limes, etc. Prepare vegetables and let stand in weak brine twenty-four hours. Cook a little in same brine, drain, add paste and pack in jars or pots.—Mrs. E. F. O'Neill.

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## TOMATO CATSUP.

One and one-half pecks ripe tomatoes, two cups vinegar, three tablespoons salt, one cup sugar, one level teaspoon mustard, one-quarter teaspoon cayenne pepper. Boil three hours.

—Grace Tribou

## FRED McLAUTHLEN'S TARTAR SAUCE.

Yolks of two eggs, one-half teaspoon mustard, pinch of pepper, pinch of salt, one teaspoon sugar, juice of one lemon, one pint of salad oil, pickles. Mix mustard, pepper, and yolks of eggs, and then turn in slowly the oil, and beat to a paste. Then beat in sugar, salt, and lemon juice, also. Cut up pickles last.

TO TEST JELLIES.

A good and quick way to test jelly to see if it is done, is to drop a little into a glass of cold water (ice water if possible), and if it falls to the bottom immediately the jelly is done.—

Mrs. A. Morton Packard.

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# CURRANT JELLY.

Bruise and squeeze the currants until all the juice is out of them, and strain through flannel. Put the juice on to boil for fifteen minutes; strain again and measure, allowing the same measure of sugar. Put juice on to boil again and when it thickens, add sugar and boil five minutes. Remove scum and pour into glasses.—Annie Mitchell.

# SPICED CRAB APPLE JELLY.

Quarter and wash the apples; cover them with water; cook until tender; strain through a cheesecloth. Put back into kettle, add vinegar to taste, a small handful of cloves and stick of cinnamon tied in a piece of cheesecloth. Boil twenty minutes; to each cup of juice add one cup sugar that has been heated in oven; add this to juice and boil five minutes; skim and pour into tumblers.—Mrs. Mae E. Simpson.

Over 4,000 People Buy Their Coal of Holmes, 58 Main St. Why?

# BEACH PLUM JELLY.

Wash plums, put in kettle and cover with water. Cook until very tender; drain through jelly bag; add a bowl of sugar to each bowl of juice and cook until it will jelly when cool, which can be determined only by trying in small quantity.—C. E. Byrnes, Plymouth.

# PINEAPPLE PRESERVE.

Shred pineapple with silver fork; to one bowl of apple add two-thirds bowl sugar; sprinkle in layers and let stand over night; add one cup water and cook ten minutes.—Mrs. Mabel H. Fisher.

Over 4,000 People Buy Their Coal of Holmes, 58 Main St. Why?

#### CONSERVE.

Eight quarts grapes after being picked from stem; prepare as for jelly; to three and one-half pints juice add four oranges; chop pulp and rind; add sugar to equal amounts of both; two pounds seedless raisins steamed twenty minutes. Boil grape juice and oranges twenty minutes; add sugar and raisins; boil all together five minutes.—Frances M. Gibbs.

#### CANNED PEACHES.

Put in jars one cup sugar, then fill jars with peaches which have skins removed, leaving a few to each jar with stones in; fill jars with cold water and set in boiler with cold water covering one-half of jar; let come to a boil and cook twenty minutes; remove covers and fill with boiling water. Seal.—Mrs. Mabel H. Fisher.

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## GRAPE PRESERVE.

Pick over and mash grapes; slip pulp from skin; cook skins in water to cover and pulp in its own juice in another kettle, until soft and free from seeds. Rub pulp through a fine sieve and when skins are boiled nearly dry, add to pulp. Measure and allow equal measure of sugar; put the fruit on to boil and cook twenty minutes, stirring often; then add one-quarter of sugar and boil five minutes longer; add rest of sugar and boil again until skins are tender.—Annie Mitchell.

## PINEAPPLE MARMALADE.

After removing the skin and eyes from the pineapple, grate the pulp from the core; weigh pulp and juice and to each pound allow from three-quarters to one pound of sugar and the juice of one lemon; let the pineapple simmer over the fire until thoroughly scalded; then add the sugar which has been heated in the oven, and the lemon juice, and cook until when tried on a cold saucer no watery liquid separates from it. Put in tumblers and cover as jelly.—Mrs. C. C. Merritt.

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# QUINCE JELLY.

One peck quince parings and four whole quinces cut up small; cover with water and let stand over night; in morning cook slowly until soft, but not mushy; drain in jelly bag; to one cup syrup add one cup sugar; boil slowly twenty minutes; skim and put in glasses.—Mrs. A. H.

# TRANSPARENT ORANGE MARMALADE.

Six California oranges, three lemons; cut the oranges in very thin slices, but do not peel them; peel the lemons, cut them in wheels and mix with the oranges. Measure and add three times as much cold water as fruit; then let stand till next day. The next day cook until the bits of orange peel feel soft between the thumb and finger; let stand until another day. The third day measure again; add equal amount of sugar and boil until the juice jellies. Put in tumblers.—Jennie Howard.

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# ORANGE MARMALADE.

Six oranges and three lemons; slice very thin; soak thirtysix hours in three quarts water; let simmer two hours; add six pounds sugar and cook one hour.—Mrs. Arthur Morse, Plymouth.

#### ORANGE MARMALADE.

One dozen oranges, six lemons; cut the peel into shreds (with shears); cover peel with water and let stand all night; pour off water in the morning, add pulp and peel to seven pints water, and boil down to half quantity; add eight pounds sugar and boil fifteen to twenty minutes.—Mrs. Francis H. Erskine.

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#### MARMALADE.

Slice very fine one grape fruit, one orange, one lemon. Take three times as much water as you have fruit; let stand over night; in the morning put on the stove, let boil hard for ten minutes; let stand over another night; in the morning take as much sugar as you have water and fruit; cook until it jellies, or two and one-half hours. Dip into tumblers.—Mrs. Galen K. Tyler.

# APPLE AND CRANBERRY JELLY.

Quarter and wash the apples, leaving in cores; add one-third as much cranberies as you have apple; add the juice of one or two lemons, according to quantity; some thin shavings of lemon peel; cok all together until tender. Strain through a cheese cloth or jelly bag, letting it drip over night. To each cup of juice allow one cup sugar. Put juice on range; let boil twenty minutes; add sugar which has been heated in the oven, and boil five minutes. This makes a delicate jelly.—Mrs. R. R. Shippen.

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# CURRANT AND RASPBERRY PRESERVE.

Use one-third currants and two-thirds raspberries; about three-quarters pound of sugar to one pound of fruit; cook a few moments. Very nice with meat.—Mrs. Abby Savage.

# CURRANT JELLY.

Put currants in kettle with one cup water; cook gently until fruit turns white; strain carefully; to one pint juice add one pound sugar; cook thirty minutes; strain and set in sun.—Mrs. F. M. Gibbs.

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# CRAB APPLE JELLY.

Wash the apples and remove the blossom end; cut in small pieces, but do not peel or core as the skins and seeds improve the quality and color of jelly. Cover with cold water and cook gently until soft. When apples are soft and liquid red, pour into jelly bag and let drip over night; in morning boil juice ten minutes, then strain again and measure. Allow one-half pound sugar to one pint juice; boil again until it thickens; skim and pour into glasses.—A. H. Mitchell.

## CURRANT PRESERVE.

Five pounds stemmed currants, five pounds sugar, five large oranges peeled and cut into bits; two and one-half pounds seedless raisins; mix; boil thirty minutes. Seal while hot.—

Mrs. W. H. Poole,

# LEMON CHEESE CAKE.

To one-quarter pound butter add one pound loaf sugar broken in small bits, six eggs (leaving out two whites), juice of three lemons with their rinds grated; put in pan, simmer till sugar is dissolved and begins to thicken like honey. When cool put in jars. Will keep seven years.—Ada A. Brewster, Kingston, Mass.

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# QUINCE HONEY.

One generous cup sugar, one scant cup water; boil briskly twenty minutes; pare and grate one large quince; add to syrup and boil five minutes more; this makes two glasses. Delicious with griddle cakes.—Mary J. Erskine.

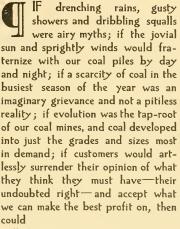
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58 MAIN ST.

# Sandwiches.

# SARDINE CANAPES.

Six sardines, remove skins, bones, heads and tails. Yolks of two hard boiled eggs. Rub sardines and egg yolks to a paste, adding gradually one tablespoonful Worcestershire sauce and one tablespoon lemon juice. Spread on crackers or rounds of bread for canapes.—Mrs. F. A. Hoyt.

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#### CHEESE CANAPES.

Allow three eggs to remain in water at boiling point for forty-five minutes. When cold, remove yolks and cream with three Neufchatel cheeses, one tablespoon softened butter and three tablespoonfuls cream or rich milk; add paprika and salt to taste while creaming. Chop twelve olives and the whites of three eggs. Add to the mixture. Spread on crackers as canapes. This mixture is very nice used as filling for brown bread sandwiches.—Mrs. F. A. Hoyt.

## PRUNE CANAPES.

Saute rounds of bread in butter; add one cup of prune puree and one tablespoon lemon juice. Serve on bread and garnish with beaten cream.—Mrs. J. T. Bullivant.

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#### PEANUT SANDWICHES.

With a cake cutter, cut slices of bread round; cover with unsweetened cream; mash some peanuts fine and sprinkle thickly over the cream.—Mrs. Anna L. Mowry.

## LETTUCE SANDWICHES.

Take the white part of lettuce, wash and wipe perfectly dry and chill. Have ready three hard boiled eggs, remove the yolks, put them through sieve and rub to perfectly smooth paste with four tablespoonfuls very thick cream. Add one-half tablespoonful lemon juice and stir in about four tablespoonfuls whipped cream. Season with a little red pepper; add one teaspoonful salt; cover slices of bread with leaves of lettuce; then put on a goodly quantity of dressing; cover with another slice of bread. This may be served in squares or long narrow pieces.—Mary L. Buckley.

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## RUSSIAN SANDWICHES.

Spread slices of bread with Neufchatel cheese. Free olives from stones and chop quite fine. Make a boiled dressing as follows: Into a double boiler put one teaspoon sugar, two teaspoons butter, one teaspoon salt, six teaspoons vinegar, one heaping teaspoon of mustard, yolks of two eggs; stir this together, add beaten whites of eggs and cook until it thickens; add as much of the chopped olives to this dressing as you desire and put this filling between the slices of bread and cheese. Each slice of bread is spread with the cheese.—Mrs. Geo. R. Washburn.

# EGG SANDWICHES.

Butter slices of bread, spread with yolks of hard boiled eggs mixed with chutney, sprinkled with the chopped whites of hard boiled eggs, and cut into fancy shapes.—Martha Buckley.

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# MUTTON CLUB SANDWICH.

With a cake cutter, cut brown bread into rounds. Chop one-half pound cold boiled mutton quite fine; add two table-spoonfuls olive oil, one-half teaspoon salt, one saltspoonful

paprika. Peel four or five quite solid tomatoes; cut them into slices and push out seeds. Put a slice of tomato on top of a round of bread; fill the space from which you have taken the seeds with the mutton mixture; put on top of the tomato a lettuce leaf and in the centre of that one teaspoonful mayonnaise dressing. Good for lunch on a warm day.—Mary Westberg.

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## HOME MADE PEANUT BUTTER.

Take three quarts of good roasted peanuts, which can be bought at the stands for twenty-five cents. Remove the outside shell and skin, using only the white part and nothing else. First put them through the coarsest then through the finest chopper. It heats, and requires patience to get it through the second time. Press it firmly into tumblers immediately before it gets cold. It will be as smooth as any butter and tastes unlike that which you buy, also more expensive. Fine on butter thins or Uneeda biscuit. I use the "New Connecticut Food Chopper."—Mary Packard.

# SARDINE AND HERB BUTTER FOR SANDWICHES.

Wash six or eight Norwegian sardines, split, remove the bones and mash fine. Cream two tablespoonfuls butter, add one teaspoon chopped parsley, one-half teaspoon minced taragon, one teaspoon lemon juice, a few grains of cayenne and the sardines. Rub together until thoroughly blended.—Mrs. Mary L. Wade.

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# LOBSTER MAYONNAISE SANDWICH.

Into one-half cupful of finely minced lobster, stir two table-spoonfuls mayonnaise dressing; season to taste with cayenne and salt, and a little lemon juice if it seems to be needed. Select bread a day old for the purpose, butter it light on the loaf and cut very thin.—S. Edna Baldwin.

## PEANUT SANDWICHES.

Reduce peanuts to a powder and stir in mayonnaise mixed with cream cheese and spread between crackers or slices of thin buttered brown bread.—Mrs. D. C. Holmes.

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## CELERY SALAD SANDWICHES.

Put four eggs into warm water; bring to the boiling point, and keep there without boiling for fifteen minutes. Take the white portion from one head of celery, wash and chop it very fine. Remove the shells from the hard boiled eggs and either chop them very fine or put through a vegetable press, and mix with them the celery; add one-half teaspoonful salt and a dash of pepper. Butter the bread before you cut it from the loaf. After you have a sufficient quantity cut, put over each slice a layer of the mixed egg and celery; put right in the centre of this one teaspoonful mayonnaise dressing. Put two slices together and press them lightly. Trim off the crusts, and cut the sandwiches into pieces about two inches wide and the length of the slices.—Mrs. F. A. Besse.

# CELERY SANDWICHES.

Mix one cup of tender celery stalks, one-quarter cup each of English walnuts and olives chopped fine; moisten with mayonnaise dressing and spread between slices of brown bread cut in rounds with a cooky cutter.—Mrs. A. Wesley Stetson.

# MACAROON SANDWICH.

Press together two very fresh macaroons with a liberal layer of cream cheese between. A nice five-o'clock-tea sandwich.—

Mrs. W. H. Senter.

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#### BAKED BEAN SANDWICH.

Press one-half cup cold baked beans through a sieve, add one tablespoon tomato catsup, one-half teaspoon made mustard, and a few drops of onion juice. Place between slices of brown bread or whole wheat bread.—Mrs. E. F. O'Neil.

#### ONION SANDWICH.

One cup finely cut onion; cover with strong salt water for three hours; drain and mix with a good mayonnaise dressing. Butter thin slices of bread and spread with a generous supply of the mixture between. Very delicious.—Mrs. C. E. Taylor.

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## GERMAN SANDWICHES.

Cut thin slices of rye bread, butter before you take them from the loaf. Spread each slice with a thin layer of limburger cheese; cut bologna sausage into the thinnest possible slices; cover the cheese with the sliced sausage; then cover with another slice of bread; press the two together; do not remove the crusts. Rye bread can be bought at the Swedish bakeries. —Mrs. Walter Bradford.

#### DEVILLED SANDWICH.

Chop one-quarter pound of cold boiled tongue very fine; add to it two tablespoonfuls olive oil, a dash of red pepper, one teaspoonful Worcestershire sauce and one saltspoonful of paprika; mix and add the hard boiled yolks of three eggs that have been pressed through a sieve. Put this between thin slices of bread and butter.—Mrs. M. E. Mourry.

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# CREAM OF CHICKEN SANDWICHES.

Take sufficient white meat of chicken to make one-half cup; chop and pound it; reduce it to a paste. Put one teaspoonful granulated gelatine in two tablespoonfuls cold water; then stand it over the fire until it has dissolved. Whip one-half pint cream to a stiff froth; add the gelatine to the chicken; add one teaspoonful grated horse-radish and one-half teaspoon salt. Stir this until it begins to thicken, then add carefully the cream and stand it away until very cold. When ready to make the sandwiches, butter the bread and cut the slices a little thicker

than the usual slices for sandwiches. Cover each slice with this cream mixture; trim off the crusts or cut sandwiches into fancy shapes. Garnish the top with olives cut into rings. In the centre of each sandwich make just a little mound of capers; each sandwich may be garnished in a different way. Little pieces of celery, with the white top attached, also make a pretty garnish. These sandwiches are not covered with a second slice of bread.—Mrs. Veronica Eldredge.

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## COLD BEEF SANDWICH.

Take the remains of cold roasted beef and chop very fine; put it into a bowl. For each one-half pint of meat take one teaspoonful salt, one tablespoonful tomato catsup, one teaspoonful Worcestershire sauce and one teaspoonful melted butter. Mix this well together and put between slices of bread thinly buttered. Whole wheat bread may be used.—Mrs. Stina Johnson.

# CHEESE SANDWICHES.

Chop fine one-quarter pound soft American cheese, put into a saucepan; add the yolk of one egg beaten with two table-spoonfuls cream; one saltspoon salt, a dash of red pepper and one-half teaspoon Worcestershire sauce. Stir the cheese over the fire until it is thoroughly melted; take from fire and when cool spread it between the slices of bread.—Ada S. Lewis.

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# CHEESE AND NUT SANDWICH FILLING.

Mix to a paste one-half cupful of pot cheese, one teaspoonful soft butter, two tablespoonfuls thick cream and a seasoning of salt and pepper. Add two heaping tablespoonfuls finely chopped English walnut meats.—Mrs. J. I. Merritt.

## WORKMAN'S CHEESE SANDWICH.

Cut slices of brown bread about half an inch thick. Do not remove the crusts. Take one-half pint cottage cheese, press it through a sieve; add to it two tablespoonfuls of melted butter, one-half teaspoon salt and two tablespoonfuls thick cream. Beat until smooth and light. Spread each slice of bread thickly with the cheese mixture; then put a very thin slice of white bread on top of the cheese and put the sandwich together. Have the outside brown bread, with a layer of cheese on each, and between the layers of cheese a slice of white bread.—Mrs. C. C. Merritt.

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# SPANISH PEPPERS AND CREAM CHEESE SANDWICH.

One cheese, two Spanish peppers finely chopped; add enough of the liquid to moisten. Spread between thin layers of bread or crackers.—Miss Elizabeth Biddlecome.

## CELERY SANDWICHES.

'Mix together one cup finely chopped celery and two table-spoonfuls chopped apples. Moisten with mayonnaise and spread on thin slices of buttered white bread.—Mrs. E. F. O'Neil.

# SANDWICH MIXTURE.

A nice sandwich mixture calls for chopped preserved ginger and pecan nut meats, finely cut orange peel, ginger syrup and vinegar; spread between slices of buttered bread or thin crackers.—Rosa L. Minor.

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# DRESSING FOR SANDWICHES.

One-half pound melted butter, one tablespoonful of dry mustard mixed with one tablespoonful of sugar and the yolk of one egg; mix all together and when cold spread on the bread like butter, before adding the meat. Enough for thirty sandwiches.—Mrs. E. Clinton Andrews.

## FRUIT CHEESE FOR SANDWICHES.

One pound figs, one pound dates, one pound raisins, one-half pound walnut meats, one-half pound pecan meats, one-half pound almond meats one-fourth pound Brazilian nut meats. Grind fine and add a little salt. Pack in glass. This makes a large quantity.—Mrs. W. H. Poole.

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## BROWN BREAD SANDWICHES.

Take thin slices of brown bread and spread with the following mixture: Roquefort cheese, a piece as large as a good sized egg; to that add a teaspoon butter, beat until creamy; then add one teaspoon of Halford sauce and one tablespoon port wine. Beat the whole well.—Mrs. Alice M. Howard.

#### BRIDGE SANDWICHES.

Cut brown bread a quarter of an inch thick. Spread very thinly with butter and sprinkle with chopped nuts. Cut cream cheese in slices the same thickness as the bread and put between it. The sandwiches can be cut in any form desired.—

Mrs. F. E. Harrison.

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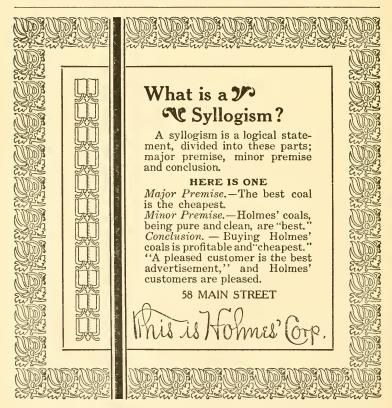
# EGG SANDWICHES.

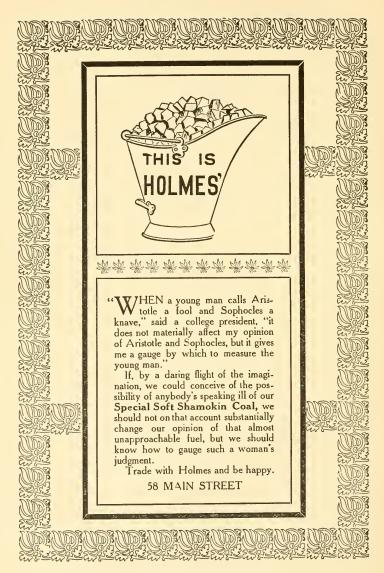
Eight eggs boiled fifteen minutes; when cool, shell and chop fine; then add one-fourth pound melted butter, salad dressing enough to make the mixture soft and moist; salt and pepper to taste.

Salad Dressing:—Four eggs well beaten, one tablespoon mixed mustard, one tablespoon melted butter, eight tablespoons sharp vinegar, one teaspoon salt, pepper, one tablespoon sugar; cook until it thickens. Thin with cream when cool.—Mrs. F. W. Park.

#### HAM SANDWICHES.

One egg, one-fourth saltspoon cayenne pepper, one small teaspoon mustard, two teaspoons sugar, one tablespoon butter, four tablespoons vinegar, one teaspoon salt; beat egg thoroughly, add pepper, mustard and sugar; melt butter and add that with the vinegar. Stir thoroughly together, put in small double boiler and cook until it thickens; cool it, and if too thick to run add a little milk until it is of the consistency of cream. Chop ham fine and mix with the dressing.—Mrs. R. B. Grover.





# Left-Overs.

# JAPANESE ROLL.

Make a rich baking powder biscuit dough and roll out one-fourth inch in thickness. Chop cold cooked beef and spread on the dough; put bits of butter, salt, pepper and a sprinkling of flour in the meat. Roll up and bake in a rather quick oven.

—Mrs. Abby Savage.

Good Luck With Your Cooking if You Use Holmes' Coal.

#### BEAN LOAF.

One pint baked beans, one cup bread crumbs, pepper and salt, small piece of butter, one cup stewed tomatoes. Butter bread tin and line with crumbs, pour in mixture and bake one hour.

Tomato Sauce:—Two tablespoonfuls butter, one tablespoon flour, one tablespoon sugar, one pint strained tomatoes; melt butter, add flour, then sugar and last tomato juice; let it come to a boil. Pour over loaf.—Mrs. G. M. Hart.

# HAM NEWBURG.

Slice bread one-fourth inch thick and cut a circular piece from each slice; toast a nice brown on both sides. Mix finely minced ham with enough hot milk to moisten; season with cayenne and mustard and spread on toast. Cover thickly with grated cheese and place in hot oven until the cheese is melted. Serve at once on a platter.—Mrs. L. R. R.

Good 'Luck With Your Cooking if You Use Holmes' Coal.

# BAKED HAM AND POTATO MINCE.

Mix one pint cold mashed potatoes with one-half pint new milk and one beaten egg; then one-half pint cold minced ham. Bake in a buttered baking dish until just beginning to brown; then sprinkle the top with a little grated cheese and return to the oven for five or ten minutes.—Mrs. Savage.

#### LEFT OVERS.

Bacon and eggs that have been left from a previous meal may be chopped fine, adding a little cold potato and a little of the bacon gravy if any is left. Mix and make in small balls, roll in raw eggs and cracker crumbs and fry in spider. Fry a light brown on both sides. Serve hot. Very appetizing.—
M. E. E.

Wirt Fountain Pens, Warranted Best on Earth or Money Back, at Holmes'

#### POLATINA.

One cup stewed tomatoes and the gravy left from roast beef. Let them boil and season with pepper and salt. Slice two onions, fry in butter until soft and yellow. Cut cold roast beef in very thin slices. Have a platter hot; lay beef on it, pour over the sauce and garnish with the onions.—E. A. F.

#### REMNANT OF ROAST BEEF.

Have thin slices of beef; lay in a deep dish and sprinkle with flour, pepper and salt. Then a layer of raw potatoes sprinkled with flour, pepper and salt. Cover with gravy or stock and small pieces of butter scattered on top. Bake in hot oven from one and one-half to two hours. Cover with plate the last hour in oven.—Mrs. P. J. Lynch.

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# TONGUE TOAST.

Cold boiled tongue, mince fine, mix with cream. To every one-half pint of the mixture allow the well beaten yolks of two eggs. Place over fire, simmer a minute or two. Have ready toasted bread buttered—on hot dish—pour mixture over, serve hot.

Caledonian Cream:—Whites of two eggs, two spoons loaf sugar, two spoons raspberry jam, two spoons currant jelly; beat together with silver spoon till spoon stands upright. Serve with tongue toast.—Ada A. Brewster, Kingston.

#### LEFT OVERS.

A nice way to use odd bits of meat of any kind. Cut small, put in a buttered dish with a layer of cracker crumbs, layer of meat, layer of tomato; salt, pepper and bits of butter. Moisten with water or gravy. Bake until crumbs are brown.—E. A. F.

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#### ESCALLOPED TURKEY.

Line a buttered baking dish with crumbs; put alternate layers of half-inch bits of cold turkey, stuffing and gravy; cover with crumbs and bake fifteen minutes or use white sauce and crumbs in place of gravy and stuffing. Chicken with cooked rice; veal with spaghetti; mutton with oysters; any of above combinations may be prepared in like manner.—Mrs. E. W. McAllister.

#### ESCALLOPED HAM.

Two cups cracker crumbs, one-half cup ham, chopped fine; three cups milk, butter, pepper, a very little salt. Butter a baking dish, put in layer of crumbs, then add bits of butter, salt, plenty of pepper; then a layer of the ham and continue until dish is full, having last layer of crumbs. Pour over all the milk and let stand an hour or longer to moisten. The success of this depends on its being moist, and very highly seasoned with butter and pepper. Have ham about two parts lean to one of fat. Bake about an hour.—Mrs. F. A. Sweetland.

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# BEEF SMOTHERED IN TOMATO.

Cut an onion fine and fry slowly in one tablespoonful butter. Add one pint strained tomato, one teaspoon salt, one saltspoon pepper, one tablespoon vinegar and one pound of beef (either cooked or uncooked) cut in small pieces. Simmer very slowly until beef is tender.—*E. A. F.* 

#### LEFT OVERS OF VEAL.

Mince fine small bits of cold veal; season with salt, a bit of butter and pepper; mix cold mashed potatoes with flour enough to roll; roll half an inch thick and cut with a cooky cutter; put a spoonful of veal on each round and brown in hot oven. .—Mrs. G. W. Fearing.

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#### ' MEAT SOUFFLE.

Melt two tablespoonfuls butter in a saucepan; add two tablespoonfuls flour, one-half teaspoon salt, two dashes of white pepper and gradually one pint milk, stirring steadily; when boiling after the milk has been added, stir in one-half cupful stale bread crumbs, one tablespoonful chopped parsley and one-half teaspoon onion juice; remove from the fire and stir in one pint cold meat chopped fine and the yolks of three eggs well beaten. Then fold in the whites of three eggs beaten dry; pour the mixture into a buttered pudding dish and bake in a moderate oven, in a dish of hot water, about twenty-five minutes. Serve immediately with tomato sauce.—Florence Kennedy.

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# MEAT SOUFFLE.

Make one cup of cream sauce and season with chopped parsley and onion juice. Stir one cup of chopped meat (chicken, veal or lamb) into the sauce. When hot, add the beaten yolks of two eggs; cook one minute and set away to cool. When cool stir in the whites beaten stiff. Bake in a buttered dish about twenty minutes. If for lunch, serve with mushroom sauce.

Mushroom Sauce:—To one cup brown sauce add one-fourth can mushrooms, drained, rinsed and cut in small slices.
—Mrs. Charles Bragdon.

#### HOT SPICED BEEF.

Cut dried beef into small pieces (any shape), prepare spiced vinegar as for fruit. Steam the beef in the vinegar about one hour. Serve hot on wafers. This is fine.—Mrs. G. W. Fearing.



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ENTERPRISE BUILDING 58 MAIN STREET



# Beverages.

#### COFFEE.

Break one egg into a cup and beat into it its own bulk of cold water, dripping slowly from faucet. Beat rapidly and it will be smooth and creamy. Use coffee of medium fineness, not pulverized, allowing one rounding tablespoonful for each person. Moisten thoroughly with egg mixture and put in coffee pot. Pour freshly boiled water on coffee and set pot on stove where it will steep and come to a boil very gradually, letting it boil one or two minutes. Remove from stove and settle with a slight shake of salt bottle and a dash of cold water. Place where it will keep hot until wanted.—W. R. Worthing.

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#### RASPBERRY SHRUB.

Pick over three quarts of berries; put half in jar, add one pint cider vinegar, cover and let stand twenty-four hours. Strain through double thickness of cheesecloth; pour liquor thus obtained over remaining berries, cover and let stand the same as before. Again strain through a double cheesecloth. To each cup of juice add one-half pound sugar. Heat gradually until sugar is dissolved, then boil twenty minutes; bottle and cork. Dilute with iced water for serving.—Mrs. Kate L. Weaver.

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# WILD CHERRY JUICE.

Cook wild cherries in water to cover until soft; strain through cheesecloth; sweeten to taste; heat to boiling point and bottle. Good in sickness.—Mrs. H. M. Bartlett.

# GRAPE JUICE.

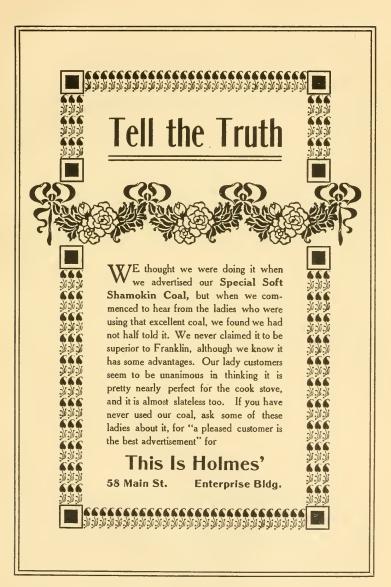
Take nice grapes (Concord preferred), stem them and put in an earthen jar or agate pot, with enough water to cover them. Heat slowly until the grapes are thoroughly cooked; then drain through a jelly bag for several hours; do not squeeze. To every gallon of juice add one pound granulated sugar. Then heat until hot, but do not boil. Can or bottle while hot and seal.—Mrs. J. P. Stedman.

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#### EXCELLENT LEMONADE.

Two quarts water, three cups sugar (boiled twenty minutes); when cold add one-half can grated pineapple. two bananas, three oranges, eight lemons; let stand five or six hours; then strain and serve with chopped ice.—Mrs. W. E. Bryant.

# AVE Been in the COAL Business 36 Years— Should know something about it. Believe we do. Constant study, a watchful eye for any improvements in coal or methods of handling it, a good name, made years ago, and a determination to keep it.—THIS IS HOLMES', Enterprise Bldg., 58 Main St. We hire the best men to do our work, and pay the highest prices—we buy the best coal in the market at bottom prices. Good labor, well paid, produces better and cleaner coal than can be obtained in any other way. We believe that "a pleased customer is the best advertisement." Any and all mistakes or complaints are promptly attended to. If you don't know about our coals, perhaps it would pay you to try a little of our Special Soft Shamokin Coal for the cook stove.



# Treatment for Emergencies.

#### BURNS.

Treatment: If your own clothes catch fire lie down on the floor and roll, keeping your mouth shut. If you see another person in danger, throw her down (it is usually a woman), wrapping her in shawl, rug, or any woolen thing at hand, to stifle the flames, keeping the fire from the face. The great danger is that of inhaling the flames.

In the treatment of burns or scalds the first object is to exclude the air. A simple method of doing this is to apply a wet cloth, and sprinkle freely with common baking soda. If burns are severe, send for a doctor at once. Burns by strong acids are treated the same, further action of the acid being prevented by bathing with alkaline solution, as of soda, ammonia, or common earth.

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#### CONVULSIONS.

Place patient on back with head slightly raised. Loosen any tight clothing and allow free supply of air. See that he does not hurt himself. Place something (a piece of wood, lead pencil or handkerchief) between teeth, keeping him from biting his tongue. If a child, place in a warm bath with cold applications to head.

# ERUPTION FROM POISON IVY, OAK, ETC.

Sooth by applications of Listerine or solution of common baking soda.

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#### FAINTING.

Fainting is caused by insufficient supply of blood to the brain. Treatment: Place patient flat on back, head lower than feet. Loosen clothing around throat and upper part of body, allowing free access of air. Sprinkle water on face or apply smelling salts to stimulate breathing.

## FOREIGN BODY IN WINDPIPE.

This will usually be dislodged by the coughing which its presence excites. A blow on the back between the shoulders, will be of use if a person is choking. A child may be held up by the feet, head down, while a succession of blows are administered between the shoulders. This will seldom fail to dislodge the foreign body unless it has been sucked below the air passages.

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#### HEMORRHAGE FROM NOSE.

If bleeding is severe, a doctor should be sent for at once. In the meantime, open windows and undo tight clothing from neck. Do not allow patient to hang head over basin, but place patient on chair or couch in position of repose. Raise arms, stretching to full extent above and rather behind head. Apply cold wet sponge or towel, or lump of ice, to back of neck, and also another sponge, towel or piece of ice over forehead at root of nose. If this does not stop bleeding and the doctor has not arrived, take a piece of handkerchief or soft cloth and, wrapping it up tightly, push it into the bleeding nostril.

# HEMORRHAGE OR RUPTURE OF VARICOSE VEINS.

Pressure should be made below the bleeding point; cold or heat applied and limb elevated.

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#### POISONS.

Treatment: On all occasions send for a doctor at once. An emetic always on hand is a teaspoonful of salt or mustard in a cup of warm water, repeated every fifteen minutes until vomiting occurs. Do not give an emetic when there are stains on the lips. These are caused by acids whose action is so rapid that the tissues would be injured long before an emetic could be given. Give instead, castor or salad oil.

In carbolic acid poisoning give one or two tablespoonfuls of epsom salts or plenty of milk or milk and lime water. Keep quiet.

In corrosive poisoning give white of egg or plenty of milk, followed by an emetic.

#### SPRAINS.

Soak injured part in water as hot as can be borne for onehalf hour; then apply moist bandage, keeping the part elevated and at rest.

We Please Particular People. This Is Holmes', 58 Main St. FOR SIMPLE CUTS OR BRUISES.

Cleanse parts with soap and water, and irrigate with clean, warm water, or it may be soaked in creolin solution made by adding one teaspoon of creolin to one quart of water. Wrap in clean linen or cotton cloth. If inflammation follows go to the doctor at once.

-Compiled at the Brockton Hospital.-



# Why Holmes Sells For CASH

We propose to show you in a few words why we can sell you your coal for cash and sell you for less money than anyone can who gives you credit, even amounting to one week. In the first place-any sale that has to go on the book requires a new leaf or a new card in our loose leaf or card ledger. This leaf or card costs something over a cent; clerical help costs in the vicinity of two cents, while 30 days' interest on a ton of coal, costing, we will say, \$8.00, would be 4 cents A statement sent the first of the month, under a two-cent stamp, would cost 3 cents more, a total of ten cents. On the assumption that one person in a hundred should fail to pay his bill; that would be a loss of \$8.00, or substantially 8 cents to be added to the cost of the coal sold to every credit customer, thus making an expense of 18 cents a ton, without taking into consideration the additional interest on the account run over 30 days, or the cost of the collector to look after the account.

This being true, it is very easy to see why anyone selling coal on credit would be obliged to charge you at least 25 cents a ton more for coal than the cash price, in order to receive coal of somewhere near equal value, and in order for the dealer to receive a living profit.

Moral of this is, buy your coal for CASH, and buy it from

# HOLMES

# Suggestions for the Sick and Convalescent.

# LIQUID DIET.

Liquid diet consists entirely of liquids, viz:—milk, malted milk, meat broths, beef tea, beef juice, oyster broth, clam water, albumen water, albuminized milk, orange albumen, barley water, rice water, eggnog, tea and coffee. Of these, milk is the most valuable.

The taste of milk may be altered by heating, or by the addition of salt, pepper, ginger ale, coffee, chocolate or seltzer.

For making cold beverages the water should be freshly drawn; for hot, freshly boiled.

Fruit beverages should be served ice cold. Syrup is a better sweetener than sugar. It is made of sugar one cup, water one cup. Mix and stir until dissolved. Boil twelve minutes. Bottle and cool.

The change from liquids to light diet should be made gradually. Wine or fruit jellies are palatable and nutritious. After jellies, a bit of water or milk toast, then an egg, a little soup or pudding until the person is able to take anything in the list.

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# LIGHT DIET.

Light diet consists of all the liquid diets, and in addition fruits, as grapes, oranges or grape fruit; porridge of farina, wheat germ or white corn meal; soft-boiled or poached eggs; dry, water, milk or cream toast; soups as celery, mock bisque and chicken; light puddings, custards, jellies, ices and creams. For dinner a meat ball or a small bit of beef steak or chop and baked potato.

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## CONVALESCENT DIET.

Convalescent diet includes the liquid and light diet, and in addition all easily digested and nutritious food. Game, venison, beef, mutton and chicken; eggs in all ways, as soft cooked, scrambled, etc.; well baked or creamed potatoes, celery, graham bread, gems, and all well made bread, and good cake.

Some foods to avoid are: Pastry, badly made cake, pork, veal, any highly seasoned meat dishes made with gravy; all kinds of fried foods and heavy puddings.

# Liquid Diet.

# BEEF JUICE

Place half a pound of lean, juicy beef on a broiler over a clear, hot fire and heat it through. Press out the juice with a lemon squeezer into a hot cup, add salt, and serve with toast or crackers.

In making beef tea or beef juice the best cuts are the top of the round, the back and middle of the rump, as they contain the most and best flavored juice.

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#### BEEF TEA.

Take a pound of round steak, remove all the fat and cut into small pieces. Put into a jar and fill with cold water. Cover closely and let it stand in a warm place for an hour. Place jar in a pan of cold water and simmer gently two hours. Strain, season with salt and pepper.

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#### CLAM BROTH.

Wash and scrub one dozen clams. Cook in a covered kettle with one tablespoonful of water until shells open. Remove clams from shells also sacks and heads from clams. Chop fine. Add clam juice and one-half pint of water. Let simmer thirty minutes. Strain through two thicknesses of cheese cloth. Reheat and add walnut of butter (this may be omitted). One-half cup of hot milk. Strain and serve.

#### ALBUMENIZED MILK.

White of one egg, one cup milk. Place the egg and milk in a covered glass jar and shake until the ingredients are thoroughly blended. Sweeten and flavor to taste. Serve immediately. The juice of an orange or lemon, with cracked ice, may be used instead of milk.

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#### EGGNOG.

One egg, two-thirds cup milk, one tablespoonful sugar, few grains of salt, a few drops of vanilla, or a slight grating of nutmeg. Separate egg; beat yolk well. Add salt; add flavoring and half of sugar. Beat until light. Beat white until stiff; then add other half of sugar. Beat one-half of beaten white into yolk. Mix with milk. Put in a glass. Put remaining half of white on the top and serve. (Add as flavoring, coffee or fruit juices.)

## BARLEY WATER.

Wash thoroughly two tablespoons of pearl barley in cold water. Add two quarts boiling water, boil until reduced to one quart, stirring frequently. Strain, add juice of lemon and sweeten if desired.

Barley contains mucilage, and is soothing and refreshing in fevers and gastric inflammations.

Rice water made in the same manner is easily digested and almost wholly assimilated.

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#### FLOUR BALL.

(For use in Diarrhoea and Dysentery.)

Boil a quantity of flour in a bag twelve hours; take from water and remove cloth; dry in a warm oven. Grate the flour and use in making gruel.

# Light Diet.

# TOMATO JELLY.

Gelatin, one teaspoon; cold water, one tablespoon; tomatoes, three-fourths cup scant; small piece onion; small piece bay leaf; one clove; one-eighth teaspoon salt.

Cook tomatoes with seasoning ten minutes. Soak the gelatin in the cold water. Strain the tomatoes. Add eight tablespoons of the liquid to the gelatin. Stir until dissolved. Pour into a mould. When set, turn out on a lettuce leaf. Serve with any salad dressing.

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#### MINT ICE.

Bruise one or two sprigs of fresh mint and steep fifteen minutes in one-half cup of lemon juice. Strain. Boil together one cup water and one cup of sugar ten minutes, and add to lemon juice with three cups cold water. Freeze to a mush.

## COOKED EGG FOR AN INVALID

Take one pint of boiling water, drop egg in water and set on back of stove (where water will not even simmer) from seven to ten minutes.

An egg cooked in this way is easily digested, as the white is not cooked too much and the yolk is also cooked.

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# CREAM OF TOMATO SOUP (Individual)

Three-eighths cup strained tomatoes (one-eighth can); soda; one-half tablespoon butter; one tablespoon flour; salt and pepper (to taste); one-half cup milk (heated).

When the strained tomato is hot add to it a very small amount of soda, and when the effervesence ceases, the tomato may be added to the white sauce, which has been prepared in the usual manner. Season and serve immediately with croutons or crisped crackers.

#### BROTH WITH EGG.

Beat egg in bowl. Pour on gradually three-fourths cup of hot broth. Serve at once, or after adding egg cook over hot water until it thickens. Serve immediately or it will curdle.

#### MILK SHERBET.

One cup milk; one-half cup sugar; juice of one lemon. Freeze the milk and sugar; add strained lemon juice and freeze again.

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# RAW BEEF SANDWICHES.

Prepare bread as for bread and butter sandwiches. Spread one-half the pieces with scraped beef generously seasoned with salt and a small amount of pepper. Serve on a doily.

—Compiled at the Brockton Hospital for the Ladies' Aid
Association

# Dainties for Diabetics.

# CHEESE CUSTARD.

One egg; two tablespoons cold water; four tablespoons cream; one tablespoon butter; one tablespoon grated cheese; salt and pepper to taste.

Beat egg slightly; add other ingredients in order named. Pour into mould and bake; set in pan of hot water in moderate oven until firm.

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#### **GLUTEN WAFERS**

Cream, four tablespoons; gluten flour, one-half cup; salt, one-half teaspoon.

Make stiff dough of flour, cream and salt. Knead well. Roll until as thin as paper. Cut into desired shape and bake in moderate oven six minutes. If desired two tablespoons of chopped nuts may be added.

#### NUT AND LETTUCE SALAD.

Mix Neufchatel cheese with small quantity of cream. Add salt and pepper to taste. Roll in balls the size of a robin's egg. Press one-half a walnut on opposite sides of ball. Serve on lettuce leaves.

—Compiled at the Brockton Hospital for the Ladies' Aid Association.

"Dear Mary, do tell me how you manage to keep such a nice fire in your cook stove all the time on a single hod of coal a day?" "Why, Alice, I simply use Holmes' Special Soft Shamokin Coal, and, as it is all coal, there is but a small quantity of ashes to throw away, and no dirt and stone, or clinkers. Why don't you try it? They sell it at 58 MAIN ST. W W W W W W W W W W W

#### You Can Cook Best with Holmes' Peerless Coal.

# Table of Weights and Measures.

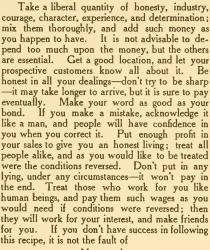
4 teaspoonfuls of liquid, 1 tablespoonful
3 teaspoonfuls of dry material, . 1 tablespoonful
4 tablespoonfuls of liquid, . 1 wine-glass, or \( \frac{1}{4} \) cup
16 tablespoonfuls of liquid, 1 cup
12 tablespoonfuls of dry material, 1 cup
4 cups of liquid, 1 quart
4 cups of flour, 1 pound, or 1 quart
1 cup of butter,
2 cups of granulated dry sugar, 1 pound
2½ cups of pulverized dry sugar, 1 pound
1 round tablespoonful of butter, 1 ounce
1 heaping tablespoonfuls of butter, 2 oz., or 1 cup
Butter the size of an egg, 2 ounces
1 heaping tablespoonful of dry sugar, 1 ounce
2 round tablespoonfuls of flour, 1 ounce
1 pint of granulated dry sugar, 1 pound



# DLMES' Recipe for Good Business.

After more than a third of a century in the retail coal business in Brockton, we feel qualified to offer a good recipe for conducting a more or less successful business; but in trying this recipe you must use judgment as you would in the others

in this book.



Yours truly.



This is one of the few recipes that is practically duplicated from the 1906 edition, but we believe it cannot be improved upon.







